

TASTING MENU

“NEW CREATIONS 2017”

£45.00

Only served for the whole table

Menu

Tuna tartar(yellowfin), grapefruit, seaweed

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Artichoke carpaccio, foie gras shavings, apple
vinegar

“8 hours roasted tomatoes” in sweet oloroso
sherry, basil, lime & la peral cheese

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Cod fish cooked in parsley & manzanilla sherry,
kale, salsify, mussels

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Flame grilled pluma iberica (the finest cut from
Spanish iconic pigs) roasted pineapple & dates

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Hot chocolate and churros pastries