

PARTY MENUS FOR GROUPS TO SHARE

Kick off with a glass of fizz:

El Celleret MT cava £4 glass/£22 bottle

£20 per head

Pickles

Bellita bread

Padron peppers

Chorizo iberico

Labneh with pomegranates, pine nuts and za'atar

Fried potatoes with aioli and mojo verde

Fennel, blood orange and chicory salad with hazelnuts and mint

Boquerones with red onion and dill

Charcoal-grilled shell on-prawns

with garlic butter and parsley

Baked salt cod with burnt peppers and aioli

Spiced chicken pincho, yoghurt and harissa

Pork cheeks cooked in pedro ximenez

with cauliflower purée, wild mushrooms and sage

£25 per head

Pickles

Bellita bread

Padron peppers

Chorizo iberico

Parmesan and potato fritters

Labneh with pomegranates, pine nuts and za'atar

Fried potatoes with aioli and mojo verde

Fennel, blood orange and chicory salad with hazelnuts and mint

Boquerones with red onion and dill

Charcoal-grilled shell on-prawns

with garlic butter and parsley

Baked salt cod with burnt peppers and aioli

Spiced chicken pincho, yoghurt and harissa

Pork cheeks cooked in pedro ximenez

with cauliflower purée, wild mushrooms and sage

Roast magret duck breast with spinach and cassis sauce

Bellita

Puddings will be available to order on the day

These are sample menus which may change according to what ingredients are at their finest on the day

A discretionary service charge of 10% is added to groups of six or more

Please inform us when booking if you have any allergies or other dietary requirements

