

THE SPANISH BUTCHER

DECEMBER LUNCH SET MENU

Available Monday to Sunday 12 – 3 Throughout December

2 - Courses 19.00 / 3 - Courses 25.00

STARTERS

Braised white chicory, picos blue cheese, cava poached pear, fennel, walnuts (v)
Fried courgette flower stuffed, salt cod, beetroot salad, nasturtium, anise flower
Confit Pork Belly stew, chorizo, morcilla, butterbeans, charred sourdough bread

MAINS

Pan seared hake, cauliflower croquette, girolles, broad beans, jamon, peas
Cauliflower "steak", potatoes "a la pobre", caper berries, piquillo peppers, salsa verde (v)
Secreto Iberico de Bellota, truffle manchego fries, Mojo verde
Roast hogget cutlets, crushed Jerusalem artichoke, pea and mint puree, almond and pistachio crust

DESSERT

Spanish trifle
Pedro Ximenez jelly, sponge, crema catalana,
orange blossom cream, toasted almonds

Café con leche
Frozen espresso parfait, condensed milk, milk crumb, vanilla ice cream,
espresso espuma, hazelnut praline, cocoa nibs, espresso granita

Lemon yoghurt mousse
Blood orange and saffron curd, crushed pistachio, vanilla shortbread



All of our beef is sourced from 12-14 year old Galician blond cattle from northern Spain

EVOO = Arbequina Single Estate Extra Virgin Olive Oil from Cordoba (V) Denotes vegetarian dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.