

THE SPANISH BUTCHER

LUNCH SET MENU

Available Monday to Saturday 12 – 6pm

2 - Courses 15.00 / 3 - Courses 18.00

STARTERS

Gazpacho (v)

Shetland mussels with sautéed chorizo, lobster stock, fennel and charred bread

Confit pork belly stew, chorizo, morcilla, butterbeans and charred bread

MAINS

Pan seared cod, 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 (supp 3.00)

Galician hogget stew, charred bread

DESSERT

Spanish trifle

Pedro Ximenez jelly, sponge, crema catalana,

Orange blossom cream, toasted almonds

Melon Soup (v)

Watermelon, charantais melon, cantaloupe, grapefruit sorbet, lemon balm

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.