

Lurra

*SET MENU 1 FOR PARTIES - £45pp
(guide price, dependent on weight of fish and meat)*

To start

Sourdough with salted butter

Pimientos de Padrón with sea salt

Hand carved Jamón Ibérico 3 years cured

Followed by

Whole grilled Turbot with Txakoli sauce

14 year Rubia Gallega "Galician Blond" Prime Rib, Grade 9

Fries with smoked paprika & aioli

Grilled red peppers

Lurra

*SET MENU 2 FOR PARTIES - £49pp
(guide price dependent on weight of meat)*

To start

Sourdough with salted butter

Sourdough with bone marrow

Seasonal peppers

Followed by

Grilled octopus with piquillo sauce

Followed by

14 year Rubia Gallega "Galician Blond" Prime Rib, Grade 9

Fries with smoked paprika & aioli

Grilled red peppers

Please let us know if you have any allergies