

Spring Lunch Menu

£25 per person (minimum of 2 people)

A selection of seasonal dishes to share available on Tuesday to Saturday lunchtime

To start

Padrón peppers with sea salt
Jamón croquetas

Wine pairing: Joaquin Rebolledo Godello 2015, Valdeorras 75ml £4.5

Followed by

Green Asparagus with Jamón Ibérico, shaved Manchego cheese and slow-cooked duck egg

Followed by

Squid from St Jean-de-Luz stuffed with prawns and chorizo on ink sauce
Rosa and Raf tomato salad with olive oil and sea salt

Wine pairing: Trenzado 2015, Tenerife 75ml £5

Optional dessert

Basque cheesecake (£7)

Wine pairing: Uydi Late Harvest Txakoli, Getaria 50ml £3

Set lunch: Tuesday to Saturday only. A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 20%. Before ordering, speak to our staff if you have a food allergy or intolerance. Some dishes may contain traces of nuts.