

SET LUNCH

2 courses £15 3 courses £20 Available Tuesday - Friday lunchtimes

*To start* PIMIENTOS: Padrón peppers with sea salt

or

Cheese & Jamón croquetas & pan con tomate Wine pairing: Vanidade Albariño 2017, Rias Baixas 75ml £4.5

> Followed by MERLUZA: Hake a la Vasca or

AHATE: Duck breast with sweet potatoes puré and honey sauce Wine pairing: Fincas de Landaluce Crianza 2016, Rioja Alavesa 75ml £4.5

> Dessert TORRIJA: Torrija with ice cream or

> > TARTA: Santiago tart

Wine pairing: Lapayre "La Magendia" 2013, Jurançon 50ml £5