

# IBAI

**125 per person**

## **To Start**

Cantabrian Anchovies with arbequina olive oil

Croque Ibai, carabinero, boudin noir & Tomme de Brebis

Tender Sweetcorn with black truffle

Grilled Carabinero Prawns with Oscietra caviar

## **From the Embers**

King Crab Rice, served with baguette

## **Grill**

Galician Blond, by Xose Portas in Pontevedra, Spain

Seared Foie Gras, smoked Espelette pepper

## **For the Table**

Green Salad | Braised Leeks & Mustard | French Fries

**Cheese to Share** *served with quince, honey & crackers*

Tomme de Chèvre | Bleu des Basques | Langres

## **Desserts**

Gâteau Basque with summer berries

Chocolate Pudding, black cherry & crème fraiche

Mountain Cider Sorbet, spiked with rosemary & bay vodka