Set Menu for 19th October to 22nd November
£70 per person

Starters for the table to share

Lobster, cuttlefish and chickpeas

Fried potato cakes stuffed with spiced lamb. cacik and pickled chilli

Steamed razor clams with albariño and pancetta Iberica

Venison carpaccio with chanterelles, rocket and zamorano

Marinated anchovies with pink fir potatoes, parsley and crispy leeks

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Main Course – each guest to choose one

Wood roasted pork belly with braised turnips and their tops, potatoes and hot paprika dressing

Charcoal grilled lamb with wheat berries, tomato and sweet herbs, white cabbage salad and grilled chillies

Wood roasted cod with chard and kaboucha squash gratin with olive sauce

Wood roasted chicken stuffed with sage and labneh, with lentils and braised spinach

Charcoal grilled sea bass with cauliflower, saffron, pine nuts and raisins and chermoula sauce

Mixed vegetable mezze: baba ghanoush, spiced labneh, Syrian lentils, chard and kaboucha squash gratin, olive sauce, wheat berries and tomato, braised cauliflower, saffron, pinenuts and raisins, white cabbage salad, chermoula sauce, beetroot borani, crudites and flatbread

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Desserts – each guest to choose one

Yoghurt cake with pistachios and pomegranate

Chocolate and apricot tart

Rosewater and cardamom ice cream

Malaga and raisins ice cream

A discretionary 12.5% service charge will be added to your final bill
A £2 cover charge will be added per guest and is inclusive of unlimited bread and still/sparkling water
Whilst we are happy to point out dishes that are known to contain allergens, we cannot guarantee the absence of their traces