



# SPANISH EVENING

WEDNESDAY 30 OCT 2024 - ARRIVAL 7PM

**WELCOME COCKTAIL – Dia de los Muertos**

*Tequila, Lillet Blanc, Cointreau, Lemon*

*Sofrito marinated manzanilla olives*

*Fried padron peppers with Maldon salt*

*Catalan tomato bread with serrano ham*

*Saffron poached duck egg fried in crispy breadcrumbs with aioli*

*Cider braised chorizo with spicy pinto beans, tarragon and natural yoghurt*

*Torched seabream, toasted almonds, smoked paprika and tomato hollandaise*

*Sauteed Spanish omelette cubes and onions filled  
red pepper glazed with Manchego*

*Pedro Ximenez poached pears with cinnamon churros  
and bitter chocolate sauce*

**£40 per person**

**BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS**