



Menu

£28.50 Per Person
Wine Flight +£25.00

First Course

Jamón Ibérico, Manchego, Pan Con Tomate, Padron Peppers

Puerto Fino, Solera Reserva, Lustau

~

Croqs

Goats Cheese (*Goats Cheese, Plum, Caramelised Onion, Pedro Ximenez*),
Dressed Green Salad, Homemade Aioli

Terres Basses, Côtes de Gascogne, 2023

~

Truffled Mushroom (*Chestnut Mushroom, White Wine, White Truffle
Oil*), Confit Egg Yolk

Trepas 12 @, Carles Andreu, Conca de Barberà, 2024

~

Andalucian Beef Stew (*Slow Cooked Beef Brisket, Amontillado
Sherry*), Mustard Pomme Purée

Vinsobres, Chaume-Arnaud, 2020

~

Dessert

Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

Late Bottled Vintage Port, 2017, Quinta de la Rosa

All Croqs contain dairy and gluten.