

# Lunch

A thoughtfully curated set menu designed to be enjoyed slowly. Mediterranean influences, seasonal produce, fire-led cooking.

**Price** £50 pp.      **Pre-booking required** : Book via QR code

## **Starter**

Cantabrian Anchovies, caraway brioche and Don Simon cheese

Baby aubergine, almond cauliflower pure and pickled shallots

## **Oven +Grill**

Miso glazed Hake, hazelnuts, radicchio and split yellow peas

Souvlaki skewer – Iberico pork plum glazed, leeks and crushed greens

## **Dessert**

Tarta de Santiago served with Dulce de leche ice cream

# Lunch

## Vegetarian

### Starter

Caraway brioche, whipped feta and Kalamata crumble

Baby aubergine, almond cauliflower pure and pickled shallots

### Oven+Grill

Lightly smoked cauliflower, whipped tahini hummus, warm spices granola  
Barbecued hispi cabbage, manchego cream, pimento

### Dessert

Tarta de Santiago served with Dulce de leche ice cream

