

### FESTIVE SHARING MENU £120PP

#### PETISONS & TAPAS

SOURDOUGH BREAD (V)
Ampersand butter, extra virgin olive oil

WILD MUSHROOM TART (V)

Jerusalem artichoke puree, ajo blanco

BEEF PICA PAU Pickles, garlic, mushrooms

SEABASS CEVICHE Green chilli, tomatillo sauce

### MAINS

SLOW-COOKED LAMB SHANK
Chorizo rice, garlic aioli
CHARGRILLED CELERIAC STEAK (V) (VG)
Wild mushroom sauté, celeriac puree, black truffle
GRILLED FILLET OF TURBOT
Bilbaina, garlic, chilli, parsley

# SIDES

ROASTED HERITAGE CARROTS (VG) Herbs

PATATAS BRAVAS Aioli, bravas sauce

## **DESSERT**

WHITE PORT SORBET (V)
PASTEL DE NATA
Puff pastry ice cream
CHOCOLATE ORANGE MOUSSE
Orange ice cream, olive oil caviar