



~~NAUGHTY SINNER~~

~~BORN WINNER~~

CHRISTMAS DINNER

RIOJA



CHRISTMAS MENU

2 COURSES £29.00 / 3 COURSES £34.95

APERITIVOS / AMOUSE BOUCHE

CROQUETA DE GAMBA Y CANGREJO

Crab & king prawn croquette

RAVIOLI DE CECINA Y FOIE GRAS, COMPOTA DE TOMATE

Ravioli of air cured beef, foie gras, tomato compote

TAPAS ASSORTMENT / CHOOSE 3 PER PERSON

VIEIRAS, CREMA AHUMADA DE RAÍZ DE APIO, CRUJIENTE DE TINTA

Hand dived scallops, smoked celery root, squid ink tuile

SECRETO IBÉRICO, PARMENTIER TRUFA BLANCA, PIMIENTOS DE PIQUILLO (GF)

Galician blonde sirloin, white truffle mash, Piquillo peppers

SALMÓN MARINADO, QUINOA & TOMATE, ENCURTIDOS (GF)

*Marinated salmon, quinoa & tomato salad, pickles
Vegan option available

GAMBAS A LA PLANCHA (GF)

Grilled King prawns

ARROZ MELOSO DE BOGAVANTE (GF)

Creamy rice with Scottish lobster

TEMPURA DE VERDURAS, QUESO DE CABRA Y MIEL (V)

Mixed vegetable tempura, goat's cheese, cane honey

POLLO RELLENO DE NAVIDAD TRUFADO (GF)

Truffled roast chicken, christmas stuffing

BUÑUELOS DE BACALAO, ALIOLI DE AJO TOSTADO, TÁRTARA

Cod tempura, roast garlic alioli, tartare sauce

CORDERO A BAJA TEMPERATURA

Slow cooked leg of spring lamb, almond crumb, mashed potato

CEVICHE DE LUBINA (GF)

Marinated sea bass, horseradish, guacamole, fresh lime

CARPACCIO DE RAPE Y CIGALAS, GEL DE REMOLACHA, VINAGRETA DE CÍTRICOS (GF)

*Monkfish & Langoustine carpaccio,
beetroot gel, citric dressing*

CRUJIENTE DE MORCILLA

Crispy parcels, black pudding, apple chutney

HUEVO ORGÁNICO A 63 GRADOS, HONGOS, JAMÓN IBÉRICO (GF)

*Organic egg, cooked at 63 degrees Celsius,
foraged mushrooms & Iberian ham stew*

CARRILLERA IBÉRICA

Iberian pig cheek, parsnip mash

TERRINA FOIE GRAS, CHUTNEY DE MANGO, GEL DE PX

Foie Grass micuit, mango chutney, old sherry gel

ESPÁRRAGOS AL GRILL (V)

Grilled asparagus from Navarra, hollandaise sauce, Idiazabal cheese

POSTRES / DESSERTS

SOPA ESPECIADA DE FRESÓN, HELADO DE YOGURT GRIEGO (GF)

Strawberry soup, Greek yoghurt ice cream

TARTA DE QUESO DE BURGOS CON FRUTOS ROJOS

Homemade Spanish cheesecake with red fruits

STICKY TOFFEE PUDDING

*Our homemade sticky toffee pudding, covered in a smooth
toffee sauce, served with vanilla ice cream*

CREMOSO DE CHOCOLATE BLANCO, GEL NARANJA, Y HELADO DE PISTACHO (GF)

White chocolate & vanilla mousse, orange gel, pistachio ice cream

(V) SUITABLE FOR VEGETARIANS (GF) GLUTEN FREE

Please inform your server if you have allergies we should know about.