



# Tasting menu

## **\*Round of snacks/ Amuse bouche**

A selection of warm & cold appetisers

## **\*Halibut tiradito & watermelon - F - E - CE - SU**

Leche de tigre/ Radish/ Spicy mayo/ Pickles

## **\*Lobster velouté & ravioli - SH - E - G - L - SU**

Piquillo peppers/ Manchego shavings and vinaigrette

## **\*Vegetable plateau - E - L - SU**

Seasonal veggies with condiments

## **\*Pan fried turbot & herb crust - F - L - SU**

Romanesco & peas/ Horseradish beurre blanc/ Botarga

## **\*Slow cooked and panfried lamb rack - L - CE**

Parsnips & carrot/ Lamb demi-glace

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## **\*Chocolate cremeux & tangerines - L - E - G**

Berries/ Salted honey comb/ Cacao sponge

## **\*Cheese serving (optional) - L**

A variety of top cheeses from across the world

## **\*Petit fours**

Sweet bites to go with your coffee or tea

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This menu is based & inspired into the different seasons of the year, always picking each product at its prime. Menus will vary from time to time, so don't hesitate and ask what's in for today's menu!

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