



# Taster Menu

## 10TH ANNIVERSARY

### PAN CON JAMON

Toasted bread with tomato rub topped with the highest grade Jamon Iberico slices.

*Allergens: gluten / may contain: milk, sesame, peanuts, other nuts*

*Osborne Fino, 50ml | Jerez - Palomino Fino*

### CROQUETAS DE CHIPIRON EN SU TINTA

Our multiple award winning squid in its ink croquettes.

*Allergens: Dairy, gluten, egg, molluscs, fish*

*Ontañon Clarete Rose, 100ml / Rioja - Viura & Tempranillo*

### GAMBAS VOLCAN

King Prawns in a Canarian seasoning and spices, white wine and chillies, otherwise known as the Canarian curry.

*Allergens: crustaceans, sulphites, mustard / may contain: peanuts, other nuts*

### PULPO EN DOS COCCIONES

Twice cooked Galician octopus, on a bed of paprika infused mash and topped with Mojo Rojo.

*Allergens: sulphites, molluscs y diary*

*Señorio de Rubios, 100ml / Rias Baixas - Albariño*

### SORBETE

Today's chefs selection of sorbet infused with Cava.

### POLLO ASADORES

Grilled chicken thighs cooked following the famous Canarian restaurant "Los Asadores" secret recipe.

*Allergens: sulphites*

*Arnegui Red, 100ml / Rioja - Tempranillo*

### ARROZ MAR Y MONTAÑA

Sea & Land paella with chicken, beef, mussels, squid and prawns.

*Allergens: crustaceans, fish, molluscs*

### RABO DE TORO

Slow cooked Oxtail with a red wine and vegetables reduction on a bed of creamy mash.

*Allergens: dairy, gluten, sulphites*

*Condado de Oriza, 100ml / Ribera del Duero - Tinto Fino*

### TABLA DE QUESOS

Selection of the best Spanish cheese.

*Allergens: gluten, dairy, sulphites*

### CREMA CATALANA

Spanish Version of Creme Brulee.

*Allergens: dairy, egg*

*Pedro Ximenez, 50ml / Montilla Moriles - PX*

£59 - 7 COURSE / £30 WINE FLIGHT  
£74 - 10 COURSE / £36 WINE FLIGHT