



# Valentine's Tasting Menu

## Espárragos con Jamón

“Asparagus in a spanish blanket”: Grilled fresh asparagus wrapped in Spanish cured ham topped with a ready to break poached egg

Allergens: Egg, Sulphites

Jaume Serra, D.O. Cataluña (Macabeo, Xarel-lo, Parrellada)

## Croquetas de Queso y Espinacas

Award-winning homemade croquettes with spinach and cheese

Allergens: Gluten, Egg, Milk / MC: Soya, Lupin, Celery, Mustard, Sesame, Peanuts, Other Nuts  
Ugalde Rosado, D.O. Rioja (Garnacha)

## Mejillones al Vino Blanco

Fresh mussels in a white wine and garlic sauce with a hint of lemon

Allergens: Gluten, Sulphites, Molluscs, Celery  
La Camioneta, D.O. Rueda (Verdejo)

## Sorbete de Frutos del Bosque

Red fruit and cava sorbet

## Merluza en Salsa Verde

Hake fillet cooked in a traditional Basque sauce with parsley, garlic, olive oil and white wine

Allergens: Gluten, Sulphites, Fish, Crustaceans  
Alba Vega, D.O. Rias Baixas (Albariño)

## Solomillo a la Pimienta

Fillet steak in a creamy peppercorn sauce

Allergens: Milk

Condado de Oriza, D.O. Ribera del Duero (Tempranillo)

## Natillas de Chocolate Blanco con Fresas

White chocolate spanish style custard with fresh strawberries

Allergens: Milk, Egg  
Pedro Ximenez, D.O. Jerez

£45<sup>pp</sup>

Add optional wine flight £30pp

Valentin

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