



TASTING MENU

5 Course Tasting | €69pp

Homemade Bread

Tapenade made from Granada olives



Amuse de Chef



Wild Toledo Venison Tartare

Asian flavours, beetroot, souvide quail egg



Stone Bass

Clams, avruga caviar, truffle cream, pine nuts



Galician Beef Wellington

Wild mushroom duxelle, charred asparagus,
foie cream



White Chocolate Mousse

Strawberry ice cream, brownie crumble

Or

Truffle Brie and Roquefort Cheese

tostados, grapes, candied walnuts



...with Wine Pairing | €110pp

5 stunning wines are selected by Steven Saunders
to complement each dish.

Please allow 2.5 hours minimum for our
Tasting Menu.

10% service charge applies.