

Steven Saunders

Surprise Tasting Menu

7 Courses

This is an **example menu** of our surprise tasting offering and changes each week by Master Chef Steven Saunders.
Vegetarian and vegan options available as pre-ordered.

Homemade Olive Oil Bread

Tapenade & Asturiana butter

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Roasted Cauliflower & White Truffle Veloute

De-hydrated banana shallot

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Terrine of Oxtail & Foie Gras

Walnut bread, papaya piccalilli

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Souvide Duckling

Crispy duck, orange puree, cherry glaze,
smoked at your table

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Wild Sea Bass

Hand dived scallop from Cadiz, bouillabaisse liquor, caviar,
samphire, micro basil

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Beef Bourguignon & Mini Galician Beef Wellington

Baby organic carrots, roasted Japanese aubergines,
wild black garlic emulsion

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Dark Belgian Chocolate Mousse Brownie

Vanilla & saffron poached pear, gold leaf,
caramelized oats

Or

Unpasteurized Roque Fort & Handmade Galician Cheese

Grapes & candied walnuts

€75 per person

€120 per person with wine pairing

10% Service charge applies.