



## SET MENU

Sourdough with JP's extra virgin olive oil or butter (ve)

British cheese board with tomato compote with bread sticks - Ragstone (goat), Caerphilly (cow), Spenwood (sheep)

*Selected by Muswell Hill Cheesemongers*

Gildas: Basque pintxo with gordal olives & pickles (ve)

Courgette Carpaccio, Castillian pine nuts & tomatoes (ve)

Confit Gadira Tuna with roasted peppers, PX vinegar

"Rockfish" cuttlefish, black squid ink sauce & rice

Pork Stew with José's extra virgin olive oil potato mash

Spanish flan with whipped cream

### APERITIF

Fino Coquintero en rama 50ml

White Port and tonic

Dirty Martini

Negroni

14.5

10.5

12.5

12

### SPARKLING WINE

125ml bottle

José Pizarro 'Gran Reserva', ES  
Macabeo/Xarel-lo/Parellada

Rathfinny Classic Cuvée, UK  
Pinot Noir/Pinot Meunier/Chardonnay

Pol Roger, Réserve, Champagne FR  
Chardonnay/Pinot Noir/Meunier

10.5 57.5

15.5 77

110

*Please inform your waiter if you have any allergies or special dietary requirements.*

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate