spanish supper club

friday 13th november

4 courses £49.50 per person

EARLY SITTING OFFER | 5–8PM | £39.50 PER PERSON

menu

nibbles

Gilda, anchovy, green olive, pickled guindilla *(gf, df)*

Txangurro tartlet, spider crab, piquillo pepper, chives

Jamon croquette

fish

Roast cod, chorizo, pil pil *(gf)*

meat

Carrilleras, slow roast beef cheek in red wine, potato puré *(gf)*

upgrade to txuleta beef with patatas panaderas *+£9.50*

dessert

Basque cheesecake *(gf, v)*
berry compote

vegetarian

1st course

Padron peppers *(gf, df, v, vg)*

Pan con tomato *(gfa, df, v, vg)*

Gilda verde, piparra, green olive, artichoke *(gf, df, v, vg)*

2nd course

Mushroom paella *(gf, df, v, vg)*
mushroom stock, mixed wild mushrooms, pil pil

3rd course

Grilled cauliflower *(df, v, vg)*
ajo blanco, piquillo pepper, toasted almond

dessert

Poached pear *(gf, df, v, vg)*
quince, toasted hazelnuts, olive oil

drinks pairings

wine flight

£39.50 per person

cava brut reserva
Penedès, Spain
crisp, dry, citrus, apple

albariño
Rias Baixas, Spain
citrus, stone fruit, saline

rioja crianza
Rioja, Spain
red fruit, spice, soft oak

moscatel de valencia
Spain
orange blossom, honey, stone fruit

cocktail flight

£39.50 per person

rebujito
fino sherry - lemon - mint - soda

agua de valencia
fresh orange - cava - gin - vodka

spanish negroni
gin - spanish red vermouth - campari - orange

carajillo 43
licor 43 - espresso - orange