

DESSERTS

INSPIRED BY OUR NORTHERN SPAIN TRIPS

Tarta de Santiago N7.5

Almond & lemon curd Santiago tart, moscatel cream, charred peach
Uydi, Txomin Extaniz, Getaria 11

Arroz con leche 7

Spanish rice pudding, saffron, orange, poached rhubarb
Moscatel, Mountain Wine, Sierras de Málaga 10.5

Tarta de queso N7

Burnt Castello cheesecake, tempranillo blueberries, tejas de Tolosa
Mencia, Libamus, León 5.5

Chocolate gazpacho N8

Chocolate gazpacho, blackcurrant ripple ice-cream, orange, hazelnut
LBV, Quinta de la Rosa, Porto, Portugal 10

Petit fours N4

A selection of Spanish petit fours

CHEESE SELECTION SERVED WITH ACCOMPANIMENTS

3 Cheeses £7

5 Cheeses £12

7 Cheeses £17

Full selection £26

Villarejo rosemary, Cuenca (La Mancha)

Raw 8 months cured coated in lard and rosemary. Balanced.

Truffled Manchego, Castilla

Pasteurised, stunning clean black truffle flavour

Cabra del Tietar, Avila, Castilla y León

Pasteurised goats' cheese. Floral, buttery with herbal flavours

Idiazábal, Tolosa (Guipúkoa)

Raw, 6 months cured. Beautiful natural fruity & smokey notes

Truffled pastura, Trujillo (Cáceres)

Pasteurised, stunningly balanced soft truffle cheese

Cañarejal, Valladolid V

2 months raw soft torta style cheese. Floral, salty, hint of blue

Ermesenda, Catalonia

Semi-soft raw cows' milk cheese. Rounded, nutty & sweet

Luna Negra, Ávila, Castilla y León

30 day raw goats' cheese. Soft, creamy, citrusy & earthy

Balanchares, Córdoba

20-30 days aged pasteurised goats' milk. Oily, soft & buttery

La Peral, Asturias

3 months aged cows' milk. Milk, creamy & chalky, hint of blue

Cabrales, Asturias

3 months caved aged Asturian blue, creamy & piquant

Airas Moniz, Galicia

Raw, Jersey cows' milk blue from Galicia

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
PLEASE NOTIFY A MEMBER OF STAFF OF ANY ALLERGENS. ALLERGEN FILE AVAILABLE ON REQUEST