



## Galicia & Catalunya

Thursday, June 29th

Once again, we've teamed up with our friends at Bibendum Wines to bring you our next fabulous tasting dinner. The cost of the meal to include the listed wines is a truly remarkable £40.

Offering up his many years of knowledge of the wine trade for interrogation will be Mr. Jake Osbourne from Bibendum who'll be joining us for the evening and talking us through the wine selection.

### On Arrival

*A glass of La Ina Fino Jerez*

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#### Salmorejo Cordobés

Chilled tomato puree, olive oil, garlic and bread, with hard boiled egg and Ibérico ham.

Crema fría de tomate hecha con aceite, ajo y pan. Servida con huevo duro picado y trocitos de ibérico.

*A Corea Godello 2014*

#### Mejillones del Diablo

Devilled breaded Greenlip mussels.

Mejillones empanados con pimienta de cayena y bechamel servidos en la concha

*Bodegas Castro Martin Albarino Family Estate*

*Selection 2016*

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#### Pisto Manchego

Stewed summer vegetables, soft boiled quails egg

Fritada de verduras con huevo de codorniz

*Tomas Cuisine Auzeils 2015*

#### Pimientos de Padrón Rellenos

Padrón peppers with anchovy paté

Rellenos con paté de anchoas

*Algueira Mencia Ribeira Sacra 2014*

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#### Chicharones a la Gallega

Shredded slow braised pork belly,

with tomato salsa

Carne de cerdo cocinada a fuego lento, se separa de la grasa y se saltea. Servido con pan tostado y salsa de tomate

*Tomas Cuisine Vilosell 2015*

#### Chorizos al Vino

Red wine poached Chorizo, aioli & toast

Chorizo cocinado a fuego lento en vino tinto. Servido con pan de ajo y aioli.

*Acustic Cellar Ritme Priorat Tinto Carinyena/Garnacha Cepas Vella 2105*

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#### Torrijas Caseras

Pan fried milk infused bread, cinnamon & chocolate sauce.

Pan bañado en leche, se reboza con harina y huevo y se frie en aceite.

Servido con canela y salsa de chocolate

*Llopart Brut Reserva Cava 2014*

Please note that a 12% discretionary service charge will be added to your bill.