
LUNCH MENU

20.00 per person

Choose one dish from each section

BEHER, Bernardo Hernandez

Green label; 100% Ibérico ham

Manchego

Iconic cheese from Castilla La Mancha (g)

Winter gazpacho salad

Cooked beetroot, mixed red fruits,
cucumber, fresh cottage cheese (v)

Pear and spinach salad

Frisse lettuce with raisins, La Peral
blue cheese, pine nuts and pesto (g)

Padrón peppers

With grated manchego cheese
and green olive emulsion (g)

Champiñones al jerez

Cooked in sherry wine, with a mushroom
cream and sliced fresh mushrooms (ve)

Beef meatballs

Served with potato parmentier
and topped with Padrón peppers

Vermouth mussels

Cooked in sofrito, double cream,
orange zest and tarragon (g)

Churros con chocolate

Glorious pastries & melted chocolate (v)

Caramelised Spanish rice pudding

A dish from Casa Marcial (v) (g)

(v) vegetarian (g) gluten-free (ve) vegan (vo) vegan option available

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.