

Iberian Autumn Journey through Rioja & Navarra

Reception

Tapas

Olives, serrano ham, a selection of cheese Ochoa Lagrimas Rosado, Navarra 2022

First Course

Pan-Fried Seabream

Roasted tomato salsa, fennel Valserrano Blanco Barrica, Rioja Alavesa 2022 Miguel Merino Blanco, Rioja Alta 2021

Main Course

Sirloin Steak

Braised shallot, mash, jus Bodegas Miguel Merino Vitola Reserva, Rioja Alta 2018 Valserrano Gran Reserva, Rioja Alavesa 2015

Interim

British Cheeseboard

Selection of cheese, jam, crackers and grapes
Bodegas Miguel Merino Mazuelo de la Quinta Cruz, Rioja Alta 2020

Dessert

Mango and Passion Fruit Cheesecake

Bodegas Ochoa Vendemia Tardia Moscatel, Navarra 2022

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.