

# **SATURDAY AND SUNDAY ROAST**

**3 courses £26.00**

## **STARTERS**

Rustic casserole of pork (cheeks, ear, trotters, chorizo) with Bierzo chickpeas

Salmorejo cold tomato soup from Cordoba, beetroot and cecina cured beef

Our famous ham and béchamel croquettes with thyme and tomato sauce

Crab raviolis, leeks emulsion, sea asparagus, sea urchin caviar

Salad of La Peral cheese, artichokes, roasted pumpkin, leaves, honey vinaigrette

## **MAIN COURSES**

Basque style hake in “Salsa verde” asparagus, razor clams, broad beans

Grilled red mullet, pickled escabeche vegetables, Bierzo lentils

Flame grill baby lamb cutlets, garlic piquillo peppers, PX caramelized shallots

Grill rib eye steak, padron peppers , rustic chips

Iberico suckling pig roasted Segovia style, potatoes “a lo pobre” cooking juices

## **DESSERTS**

Homemade Seville orange marmalade, raisin bread, yogurt ice cream

“Updated” Pears in red wine

Our home made ice creams selection