

P R I V A T E

G A M B A S

D I N I N G

EXAMPLE BANQUET MENU

£60pp + £40 for wine pairing

Pan con tomate

Jamon iberico de Guijuelo

Cured monkfish, leche de tigre, pickled radish*

Lobster, crispy potatoes, fried eggs**

Isle of Wight tomato salad, cucumber

Belmont Estate 90 days dry aged prime cut

Or

Whole Cornish turbot, seaweed butter

Or

Whole roast guinea fowl, alioli, thyme***

All served with seasonal vegetables cook over fire

Selection of desserts

(Basque country burnt cheesecake, Chocolate truffles, Orange Santiago tart)

* Padron peppers

** Pisto Manchego (aubergine, peppers, courgette, tomato stew), poached egg

*** Mushrooms fideua