

## **ES MENU**

**2 courses and a glass of wine £20**

***Butternut squash & marjoram soup***

*Parmesan beignet V*

***Smoked ham hock, pig's trotter fritter***

*golden beetroot, lingonberry dressing*

***Quinoa, sweet potato, jicama***

*Mint, chilli, avocado, roasted macadamia nuts VG*

***Tuna tartare***

*Pickled lotus root, sesame seeds, yuzu, mirin*

***250gr Argentinian sirloin steak***

*Fries, Béarnaise (£5 Supplement)*

***Corn-fed chicken breast marinated in miso***

*Olive oil mash, leeks, salsify, wild mushrooms, chives*

***Autumn squash risotto***

*Blue cheese, crisp sage, toasted pumpkin seeds, bees' pollen V*

***Confit fillet of salmon***

*Shellfish & samphire broth, sea buckthorn compote*

***Pumpkin pie***

*Cinnamon cream cheese, maple syrup*

***Coca-Cola cake***

*Poached clementine, pistachio nuts, vanilla cream*

***Cherry mousse***

*Chocolate crumble, eggnog biscuit*

***Baked Normandy camembert***

*Croutons, quince jelly*

**Evening  Standard**

DESDE  1924  
**RAMÓN BILBAO**  
HARO · RIOJA ALTA