

ES MENU

3 courses with a glass of Ramón Bilbao £30

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

Jicama open ravioli

Artichoke purée, king oyster mushrooms, hazelnuts, dashi, Earl Grey (V/VG)

Confit fillet of salmon

Shellfish & samphire broth, sea buckthorn compote

Pumpkin pie

Cinnamon cream cheese, maple syrup

Coca-Cola cake

Poached Yorkshire rhubarb, 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