

# TASTING MENU

## ‘CAMINITO DE PEPITO’

Try 6 x 50ml sherries, each with matching tapa

£30pp

### VINOS DE JEREZ

**Manzanilla Pasada En Rama ‘Xixarito’**  
*Bodegas Baron*

**Puerto Fino Reserva**  
*Lustau*

**Palo Cortado Apóstoles**  
*González Byass*

**Oloroso Seco ‘Don Nuño’**  
*Lustau*

**Moscatel, ‘Emilin’**  
*Lustau*

**Pedro Ximénez Nectar**  
*González Byass*

### TAPAS

**Gordal Olives**  
Gordal olives marinated in lemon and rosemary.

**Sea Trout**  
cured with tequila, apple, grapefruit and alberquina olive oil.

**Payoyo**  
Goats cheese, fig and almond slice.

**Ibérico Meatballs**  
cooked in a rich tomato and red pepper sauce.

**Quesada**  
Cantabrian cheese cake with Moscatel poached pear.

**Chocolate Cake**  
with prunes & vanilla clotted cream mousse.