

# AFTERNOON TAPAS & SWEET TREATS

£29 per person

Enjoy a selection of vibrant & rustic tapas dishes, crafted from the very best seasonal ingredients with deliciously sweet treats and a glass of Prosecco each in relaxed, spectacular surroundings.

## SAVOURY

Choose three options.

Cumin hummus, pine nuts, cumin seeds, flatbread (V)

Wild mushroom arancini, mushroom ketchup (V)

Spicy lamb, bravas sauce, manchego

Fish croquettes, broad bean salsa, tarragon aioli

Pickled peach, bulgar, pomegranate, zaatar (VE)

Chorizo sausage rolls, nduja salad cream

## SWEETS

Burley chocolate garden

Peach & elderflower tart, Italian meringue

Blueberry macaroon, tonka bean ganache

Cherry & almond cake, salted caramel & chocolate choux bun

(V) vegetarian | (VE) vegan | (VGO) vegetarian option | (VEO) vegan option  
(GF) gluten-free | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. Most options can be adapted for a gluten-free diet, please ask our team for more details. Please note a discretionary optional 10% service charge will be added to your final bill.

