

Gastro Club menu

Starters

Soup of the day

Green and white asparagus with poach quails eggs and hollandaise

Crab and avocado salad with tomato concâsse

Spanish charcuterie plate with cornichon and caper berry

Mains

Pan-fried sea bass, braised fennel, crushed Jersey Royals and tapenade

Broad bean and pecorino paparedelle

Char-grilled con-fed chicken, baby gem and quails egg "Caesar" salad

Char-grilled rib-eye, hand-cut chips, seasonal salad and Béarnaise

Puddings

Lemon tartlet with crème fraîche

Champagne summer berry jelly with a lavender tuille

Spanish cheeses and membrillo

Bar snacks

Salt and pepper chilli squid

Salt cod fritters spicy tomato salsa

Steak sandwich, aioli and salad

Chicken liver parfait with red onion marmalade

Spanish charcuterie plate with cornichon and caper berries

Spiced nuts

Marinated olives