

UNO MAS

Christmas dinner

Friday 1st December

Para picar

Sourdough and Frantoio olive oil	€3.90
Gilda (1pc)	€4.00
Perello manzanilla picanté olives	€4.80
Salted almonds	€4.90
Fried green tomato, Manchego and padrón hot sauce	€7.00
Jamón croquetas (3pc)	€8.00
Padrón peppers	€9.00
Salchichón Ibérico	€10.00
Chorizo Ibérico	€10.00
Lomo Ibérico	€12.00
Cantabrian anchovy, ajo blanco and toast	€12.00
Squid á la plancha	€13.00
Jamón Ibérico (paleta)	€15.00

Starter

Potato and onion tortilla
Salt baked celeriac, ricotta, mushroom, black truffle and hazelnut pesto
Venison cavatelli, cep and aged parmesan
Beef tartare, smoked bone marrow, beer pickled onion and Jerusalem artichoke
Wild seabass crudo, tomatillo, shiso and beetroot

Main course

Delica pumpkin, beluga lentils, goats cheese, shiitake and pickled walnut
Salt marsh duck, carrot, fennel, clementine and almond
Wild halibut, cauliflower, leeks, chanterelles, mussels and vadouvan
Suckling pig shoulder, morcilla, chorizo and borlotti beans **(serves two) (€4pp supplement)**
Salt aged Delmonico, béarnaise, beef dripping potatoes and Bordelaise sauce **(serves two) (€10pp supplement)**

Sides

Charred January King cabbage, Ibérico belly and mustard	€6.00
Fried Maris Piper potatoes, marjoram and garlic butter	€6.00
Radish, apple, chicory, caper and perilla	€6.00

Dessert

Flan de queso
Bramley apple, blackberry, oats and caramelised celeriac ice cream
Dark chocolate and olive oil ganache, fig leaf and salted caramel
Cheese: Delice de Bourgogne, aged Manchego, Fourme d'Ambert, lavash and quince **(€5pp supplement)**

€72 for three courses

Please mention any allergies to a member of staff. An allergen folder is kept behind the bar.