

## Set Lunch Menu

Available Between 12.00 - 14.00

Please Note that our Set Lunch Menu is Based on Seasonal Products Sourced from Local Markets on a Daily Basis and Some of the Dishes Might Vary Slightly Towards your Booked Date

**FRESHLY BAKED ARTISAN BREAD & SPANISH GOLD PRESSED VIRGIN OLIVE OIL**

### STARTER FROM

#### SOUP OF THE DAY

Cream of Roasted Butternut Squash & Celery

#### ABOUT THYME GRAVAD LAX

Beetroot & Tequila Cured Served w/ Pickle Cucumber; Sweet Mustard Sauce

#### SPANISH PLATTER

Selection of Cured Meats & Cheese

### MAIN COURSE FROM

#### RISOTTO

Selection of Spring Vegetables & Wild Mushrooms; Shaved Pecorino & Basil Pesto

#### ROASTED MONK FISH

Creamed Mashed Potato & Seasonal Green Vegetables; Tomato, White Wine & Caper Sauce

#### PAN FRIED VEAL ESCALOPE

W/ Hand Cut Chips, Green Vegetables & Creamy Brandy & Mushroom Sauce

**19.5.-**

*A Discretionary Service Charge of 12.5% will be added to your bill*