

MARMELO.





SEASONAL SET \$240PP

For 9 guests and above

Baker Bleu sourdough, Coppertree Farm butter

Conservas Angelachu anchovies in extra virgin olive oil

Paleta Ibérica, cured black Iberian pork shoulder

Parsley root nata, picked and shelled spanner crab

“Bikini”, jamon paleta, sheep milk cheese

Marron slow roasted, coral açorda, sourdough

O'Connor grass fed rib eye 800gr

John Dory wood roasted, bay leaf, pickled garlic

Ramarro Farm salad leaves, Vinagre de Jerez, fennel, Malfroy's honey

Ash grilled potatoes, potato sauce, potato peel powder

“Pudim Abade de Priscos” | 19th century steamed pork and egg pudding