

— THE —
LAN Y MÔR
RESTAURANT
TAKEOVER

IN COLLABORATION WITH



44 y Môr Cocktail (On arrival)

Manzanilla, coconut, agave syrup, lemon juice, sea salt, chocolate, Cava foam.

Pica Pica

Fino salmorejo shots

Wild red prawn croquetas, charcoal alioli

Sourdough, Mallorcan black pig sobrasada butter, Rama 44 olive oil

If Carlsberg did charcutería

Cecina, Entrepeñas, León

Jamón Ibérico de Bellota puro, Bellotera, DO Los Pedroches

Tierra

Fried aubergine, pipirrada, miel de caña, truffle manchego

Roast & pickled beetroot ensalada, beetroot gazpacho, goats' curd

Pescado

Blue fin tuna tartare, apple ajo blanco, sherry sesame dressing

Stuffed chipirón, ink sauce, ajillo

Carne

Acorn fed Ibérico pork cheek in Pedro Ximenez & rioja, celeriac, watercress

44 Pringa - Confit duck & smoked morcilla, potato bun, roast piquillo ketchup, apple & fennel alioli

Queso

Olavidia, dried cornicabra, raw heather honey, pickled shallot, rosemary cracker

Dulce

Chocolate, Arbequina olive oil, sea salt, toast

Home time

Sherried Welsh cakes

£100 per person

This event features a set menu, and we're not able to offer alternative dishes or accommodate dietary requirements or allergies. If you have any questions or would like to check anything with the team before booking, please get in touch as we'd be happy to advise.