



Starters

Ceviche £18.50

Sea bream, sweet potato and parsnip puree, lumpfish roe, celery, baby coriander, baby corn, lemon balm, cancha, pickled red onion.

Tiradito £17.00

Sliced sea bream, parmesan, celery, scotch bonnet, lemon, garlic, sweet potato, turnip crisps.

Root Vegetable Ceviche £17.50

Candy beetroot, red beetroot, golden beetroot, turnip, chestnut puree, enoki mushrooms, fermented black garlic, celery, baby corn, cancha, truffle oil, black truffle, purple micro shiso.

Asparagus Tiradito £17.00

Green asparagus, yellow courgettes, lemon, avocado, ginger, coriander, pickled onion.

Pichón Anticuchos £23.00

Grilled pigeon, fondant potatoes, tomatoes, aji panca cream, garlic, cumin, avocado, shallots.

Mains

Pescado Frito £39.00

Panfried salmon, celeriac mash, lemon and juniper berries meunière sauce, caper berries, confit beetroot, nasturtium leaves, confit potatoes.

Arroz con Pato £37.00

English duck breast, arborio rice, coriander, spinach, garlic, parsley, green peas, tomato concassé, red onion, lemon, carrots.

Venison a lo Pobre £47.00








English venison, heritage potatoes and truffle mash, confit egg, heritage tomatoes, garlic, wild mushrooms, stroganoff sauce, black truffle, red onion.

Wild Mushrooms Papa Rellena £29.50

Mashed potato, aji panca cream, fried egg, sauteed wild mushrooms, pea shoots micro leaves.

Coliflor Arrebosada £27.50

Cauliflower, tikka sauce, triple cooked potatoes, quinoa, heritage tomatoes, purple broccoli.

Allergens:  gluten  dairy  egg  fish  celery
 vegetarian  vegan

A discretionary service charge of 12.5% will be added to your bill