



Starters

Ceviche £18.50

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

Ceviche al Ají Amarillo £18.75

Diced sea bream, diced avocado, celery, scotch bonnet, lemon, garlic, sweet potato, heritage carrot crisps.

Watermelon Ceviche £16.50

Watermelon, sweet potato puree, parmesan, fermented black garlic, celery, baby corn, cancha, truffle oil, black truffle, nasturtium micro herbs, shallots.

Heritage Tomatoes Ceviche £17.00

Heritage tomatoes, scotch bonnet, red peppers, lemon, avocado, ginger, pickled onion, micro coriander.

Lomo Saltado £26.50

English sirloin steak, diced heritage, potatoes, heritage tomatoes, cream, garlic, cumin, diced avocado, red onion, egg confit, shallots, pea shoots.

Mains

Pescado a la Inglesa £39.75

Cod, blue torch mashed potato, lemon and juniper berries hot tartar sauce, caper berries, brewdog lager beer, turmeric, curry powder, garden peas, pea shoots, caviar.

Seco a la Norteña £45.00

Lamb, red peppers, garlic, cumin, parsley, tomato concassé, shallots, butternut squash, carrots, haricot white beans.

Guinea fowl a la Huancaína £39.00

Guinea fowl, parmesan, arborio rice, yellow peppers, red tomatoes, red onions, garlic, wild mushrooms, cumin, oregano and red wine sauce, black truffle.

Wild Mushrooms a lo pobre £31.50

Truffle mash, egg confit, sauteed wild mushrooms, pea shoots micro leaves, stroganoff sauce.

Aubergine Anticucho £29.50

Aubergine, tikka and cumin sauce, fondant potatoes, aubergine mash, heritage baby carrots, celeriac.

Allergens:  gluten  dairy  egg  fish  celery
 vegetarian  vegan

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