



Tasting Menu

Menu available with advance booking
£97.5 per person*

Pre-starter

Chilcano Caldo con Cancha

Fish broth, toasted corn.

Starters

Ceviche

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

Paired with: Corney & Barrow Blanc de Blancs NV (France)

Watermelon Ceviche

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

Lomo Saltado

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

Paired with: Petit Ballon Rouge (France)

Mains

Pescado a la Inglesa

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.

Paired with: Sauvignon Blanc Intipalka – Vinas Queirolo (Ica Peru)

Aubergine Anticucho

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

Seco a la Norteña

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

Paired with: Syrah Rose, Intipalka – Vinas Queirolo (Ica Peru)

Dessert

Paddington Toast

Steamed sponge, passion fruit and aguaymanto custard, Peruvian dulce de leche, chantilly cream, strawberry juice reduction.

Paired with: Ambriel English Reserve MV

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



EL ALQUIMISTA