



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 Carretillero £18.75

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

Beetroot and Goat's Cheese Causa £17.50

Yellow potato causa layered with roasted beetroot and goat's cheese curd, finished with pickled red onion and celeriac crumb.

Rabbit £23.00

Rabbit, capers berries, garlic, cumin, parsley, tomato concassé, white wine vinegar, shallots, potatoes, carrots, green cabbage.

Causa al Olivo £17.50

Yellow potato causa layered with avocado and wild mushrooms, olives, finished with pickled red onion and Quinoa crumb

Mains

Halibut £41.75

Pan fried halibut with heritage potatoes and caper berries, served in an aromatic turmeric and tomato chilcano, finished with garden peas, green beans, white beans and caviar.

Chicken £39.75

Corn fed chicken in a fragrant Kerala curry, enriched with ginger, cardamom and curry leaves, served with wild red rice.

Lamb £45.75

Grilled lamb with sweet potato purée, enhanced with butter beans, coriander and mint sauce, black truffle, truffle oil, aji panca reduction, parsnip, native potatoes and Chimichurri.

Wild Mushrooms £33.50

Pui lentils and truffle mash, fried quail eggs, sauteed wild mushrooms, micro leaves, beetroot and aji panca sauce.

Pumkin and Dates £31.50

Pumkin, roasted and blow-torched, dates and garlic sauce, white, red and purple Quinoa, 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