



## LUNCH SET MENU

Dishes are designed to be shared and are served when ready  
+ £20 for unlimited Seasonal Bellini\* - Weekends only

### SNACKS

Padron peppers  
Crab & yuca churros  
Beef short rib croquettes

### SEA

House seabass, samphire, radish, sweet potato  
Hake tamale, chimichurri

### LAND

Crispy lamb belly, jalapeno miso  
Pollito a la brasa, lemon thyme salad

### SOIL

Fried aubergine, smoked yoghurt, pecans  
Miso-cured carrot, red quinoa, Peruvian kimchi  
Plantain, yacon syrup, feta, black olive

### SWEETS

Aji truffles  
Fig alfajores

\*Flavours change based on season, please ask

£35



## WAFFLE BRUNCH SET MENU

Available for up to 8 guests  
Choose a snack, waffle and a side  
+ £20 for unlimited Seasonal Bellini\*

### SNACKS

Padrón peppers / crab & yuca churros / ginger yoghurt, toasted seeds

### BRUNCH WAFFLES

Freshly made to order, choose from quinoa waffle or  
sweet potato waffle (gf)

### Sweet

English berries, organic ginger yoghurt, seeds, yacon syrup  
Peanut butter, grilled plantain, cacao nibs, coconut, peanuts  
Peruvian chocolate, toasted quinoa ice cream, cacao crumb

### Savoury

Smoked bacon, free-range fried egg  
Beetroot-cured smoked salmon, avocado, poached egg  
Peruvian fried chicken, yacon & aji syrup

### SIDES

Aji salted avocado / fried chicken / seasonal berry bowl

\*Flavours change based on season, please ask

£19





## DINNER SET MENU

Dishes are designed to be shared and are served when ready

### SNACKS

Padron peppers  
Crab & yuca churros  
Beef short rib croquettes

### SEA

House seabass, samphire, radish, sweet potato  
Yellowtail tuna, XO, yuzu, ponzu, pickled potatoes  
Hake tamale, chimichurri

### LAND

Crispy lamb belly, jalapeno miso  
'Duck on rice'  
Pollito a la brasa, lemon thyme salad

### SOIL

Fried aubergine, smoked yoghurt, pecans  
Miso-cured carrot, red quinoa, Peruvian kimchi  
Plantain, yacon syrup, feta, black olive

### SWEETS

Aji truffles  
Fig alfajores

£45



## VEGETARIAN SET MENU

Dishes are designed to be shared and are served when ready

Padrón peppers  
Smoked cheddar Tequenos

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Onion ceviche, fennel, grape and pink peppercorns  
Charred cucumber, achiote oil, pickled potato

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Fried aubergine, smoked yoghurt, pecans  
Smoked mushroom ceviche, maiz, smoked olive oil  
Charred broccoli, mustard seeds, cancha  
Plantain, yacon syrup, feta, black olive

### SWEETS

Aji truffles  
Fig alfajores

£40

