

GALÁPAGOS

Ana Ortiz

18th - 22nd February

Ember cooked sweet potato, cassava fermented paste

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Chalk stream trout ceviche, heritage tomatoes

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Conchas asadas

Hay smoked mussels, burnt chilli & tomato sauce

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Sancocho de res

Short rib soup

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Seco de chivo y ají de maní

Spiced braised lamb & peanut chilli sauce,
crispy corn tortillas, encebollado

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Tarta de chocolate, dulce de leche & quinoa

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.