

BREAD

Sourdough, Cultured Butter *g,d*

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SMALL PLATES

select three dishes, served sharing style

Grilled Shishito, Salsa Macha, Sesame, Mint *vegan*

Roasted Beets, Black Mole, Horseradish, Citrus *d*

Agave Habanero Braised Pork Belly, Tomato, Shiso

Classic Beef Tartar, Egg Yolk, Breadcrumbs *g,e*

Sea Bass Ceviche, Lemon Vinaigrette, Fried Leeks

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MAINS

choose one option per guest

Grilled Trout, Confit Sungold, Olives and Guindillas, Pickled Fennel

Grilled Chicken, Caper Mole, Onion Toreados, Watercress *n*

Roasted Allium Tart, Caramelised Courgette, Ticklemore and Herb Salad *g,d*

served with

Fried Jersey Royals, Fava Vin, Chives *vegan*

Grilled Flourish Greens, Chipotle Vinaigrette *vegan*

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DESSERTS

choose one option per guest

Bay & Elderflower Panna Cotta, Wild Berries, Pink Pepper *d*

Chocolate Mousse, Candied Guajillo, Hazelnut *d,e,n*

Comte & Devon Blue, Quince Jelly, Sourdough Crackers *g,d*

g (gluten), d (dairy), e (egg), n (nuts)

Canapés

Trout Tostada, Burnt Garlic and Citrus Mayo *e*

Prawn Toast, Ancho Mayo, Spring Onion *g,d,e*

Tomato Tostada, Guacachile, Aioli *e*

Courgette Tempura, Lemon Aioli *e*

Nduja & Quesillo Croqueta, Lime Emulsion *g,d,e*

Fried Chicken, Hot Honey, Pickled Cucumber *g,d,e*

Bowl Foods

Rigatoni, Yellow Datterini Sauce, Crispy Capers, Agretti *g*

Tomato Panzanella, Burrata, Basil *g,d*

Agave Braised Pork Shoulder, Coriander Rice

Prawn Cocktail Acapulco Style

Chilpachole Crab Rice, Smoked Eel Cream *d*

g (gluten), d (dairy), e (egg), n (nuts)