

YOPO

EVENTS

£70 | 3 Course Set Menu

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Padron Peppers & Smoked Ricotta (V)

STARTERS

Choose from

Yellowtail, Pineapple Tepache & Plantain
Burrata, Sikil Pak & Grilled Green Beans (V)
Sweet Potato, Salsa Macha & Goat's Cheese Tostadas (V)

MAINS

Choose from

Corn Fed Chicken Breast, Parmesan, Endives & Butter Beans
Smoked Ricotta Ravioli, Courgettes, Basil & Buckwheat (V)
Roast Cornish Pollock, Artichokes & Hen of the Woods Mushrooms

SIDE

Crushed Morghew Estate Potatoes & Chimichurri (Ve)

DESSERTS

Choose from

Apple & Guava Cheesecake
Mezcal & Chocolate Royal, Banana & Coconut
Sorrel Sorbet, Raspberry & Pistachio (Vegan on request)

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

YOPO

EVENTS

£70 | Sharing Menu

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Chorizo Ibérico, Guindilla Peppers & Marcona Almonds
Guacamole, Tomato Chipotle Salsa & Corn Chips (Ve)
Olives, Fennel & Chilli (Ve)

STARTERS

Yellowtail, Plantain & Aji Tiradito
Burrata, Sikil Pak & Grilled Green Beans (V)
Sweet Potato, Salsa Macha & Goat's Cheese Tostada (V)

MAIN

Dry Aged Beef Sirloin, Romesco & Spring Onion

SIDES

Green Salad, Herbs, Lime & Olive Oil (Ve)
Crushed Morghew Estate Potatoes & Chimichurri (Ve)

DESSERT

Mezcal & Chocolate Royal, Banana & Coconut

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YOPO

EVENTS

£70 | Sharing Menu
Vegetarian/Vegan On Request

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Escabeche (Ve)
Guacamole, Tomato Chipotle Salsa & Corn Chips (V)
Olives, Fennel & Chilli (Ve)

STARTERS

Tomato, Melon & Pineapple Ceviche (Ve)
Broccoli & Guacatillo Tostadas (Ve)
Burrata, Sikil Pak & Grilled Green Beans (V)

MAINS

Choose from

Aubergine, Artichokes, Spinach & White Beans (Ve)
Grilled Courgettes, Polenta & Pistachio Mole (Ve)

SIDES

Green Salad, Herbs, Lime & Olive Oil (Ve)
Crushed Morghew Estate Potatoes & Chimichurri (Ve)

DESSERT

Mezcal & Chocolate Royal, Banana & Coconut

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
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