

YOPO

LUNCH & DINNER

OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece

Ostra Regal (Conche de Bannow, Ireland) • 6 per piece

(Served with Champagne Granita & Lime)

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6

Padron Peppers, Smoked Ricotta & Lemon (V) • 8

Parmesan Tapioca (V) • 7

Duck & Cherry Empanada • 11 (2 pieces)

Grilled Octopus, Potato & Hot Smoked Paprika • 17

Portland Crab, Apple, Brioche & Sturia Oscietra Caviar • 19

Jamón Ibérico, Grilled Sourdough & Salsa Roja • 17

CEVICHEs / CRUDOS

Yellowtail & Aji Tiradito • 17

Sashimi of Yellowtail, Red Chilli, Green Herb, Sweet Potato & Yoghurt Dressing served with Plantain Chips

Scallop Ceviche, Tomatillo & Pear • 19

Hand-dived Seared Scallop from Scotland, Tomatillo Salsa, Jalapeño, Pickled Fennel, Pear, Physalis, Coriander & Bronze Fennel

Tuna Tartare, Chilli & Cashew Cream • 21

Line-caught Yellowfin Tuna with Aji Panca, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream & Puffed Buckwheat, served with Blue Corn Tostadas & Lime

*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.*

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LARGER PLATES

Smoked Ricotta Ravioli, Parmesan, Jerusalem Artichoke & Truffle • 33

Ravioli filled with Ricotta Mustia, Jerusalem Artichoke, Parmesan, Potato Cream & Spanish Winter Truffle

Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 31

Slow-cooked Breast grilled, served with Hen Of The Woods & Oyster Mushrooms sautéed with Garlic, Parsley, Pine Nuts & Sherry Vinegar

Roast Halibut, Chickpeas, Chorizo & Brussels Sprouts • 29

Pan-roasted Halibut, Chickpea Puree, sautéed Brussels Sprouts Leaves & Chorizo

Josper Grilled Sirloin & Pebre Salsa • 49

300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa

VEGETABLES

Roasted Beets, Radish, Feta & Pickled Jalapeño (V) • 12

Aubergine, Sesame & Soy (Ve) • 11

Burrata, Citrus & Salsa Macha (V) • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 11

Grilled Tender Stem Broccoli, Romanesco & Black Sesame Mole (V) • 13

Rosemary & Shallot Hashed Potatoes • 11

DESSERTS

Dark Chocolate Alfajore, Passion Fruit & Dulce de Leche • 6 per piece

Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Passion Fruit Jam, dipped in 80% Xoco Chocolate

Chestnut, Cumquat & Coffee Cheesecake • 11

Goat Cheese Mousse piped on a base of Crushed Buckwheat Biscuit with Chestnut Jam, Cumquat & Orange Confit

Mezcal & Chocolate Royal, Banana & Coconut Ice Cream • 13

Mezcal & Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Banana Ice Cream, candied Coconut, Ojo de Dios Odd Café Coffee Jelly

Sorrel Sorbet, Pistachio & Clementine • 12

Sorrel Sorbet with Dill, Pistachio Brown Butter Financer & Clementine dressed in Spice Syrup

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 17

Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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