

# YOPO

## EVENTS

£75 | 3 Course Set Menu

### APPETISERS FOR THE TABLE

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

### STARTER

*Choose from*

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

### MAIN

*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)

### DESSERT

*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

£75 | 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 & Ají 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

£75 | 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.  
All prices include VAT. A discretionary 15% service charge will be added to your bill.*