

YOPO

FESTIVE MENU

£75 per person

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Gordal Olives with Fennel & Chilli
Pumpkin & Smoked Ricotta Empanada
Escabeche & Sikil Pak

MAINS

Choose from

Roast Venison, Walnut & Radicchio's
Day Boat Fish, Chanterelles, Brussel Sprouts & Sherry
Artichoke & Chestnut Agnolotti (V) - *Truffle Supplement £15*

SIDES FOR THE TABLE

Crushed Morghew Estate Potatoes, Brown Butter & Parmesan
Broccoli & Almond Mole

DESSERTS

Choose from

Roasted Quince, Coquito & White Chocolate
Date & Buckwheat Cake, Smoked Whisky Caramel & Crème Fraiche (Gf)

Christmas Menu for Private Events only (Groups of 12-60 people). Available from November to December 2023.

Sample Menu - Menu items are subject to change.

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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FESTIVE MENU

£75 per person

Vegetarian/Vegan

Please advise for Vegan on Request

APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Gordal Olives with Fennel & Chilli
Pumpkin & Smoked Ricotta Empanada
Escabeche & Sikil Pak

MAINS

Choose from

Artichoke & Chestnut Agnolotti (V) - Truffle Supplement £15
Cabbage, Quinoa, Pumpkin & Wild Broccoli (Ve, Gf)

SIDES FOR THE TABLE

Crushed Morghew Estate Potatoes & Chimichurri (Ve)
Broccoli & Almond Mole (Ve)

DESSERTS

Choose from

Roasted Quince, Coquito & White Chocolate
Clementine Sorbet, Mezcal Granita & Kumquat (Ve)

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