

LUNCH SET MENU

£45PP INCLUDING 2 GLASSES OF MINUTY PRESTIGE ROSÉ

OYSTERS & SOURDOUGH

Lindisfarne (Northumberland Coast, England) • 4.5 each

Ostra Regal (Conche de Bannow, Ireland) • 5 each

(Served with Champagne Granita & Lime)

Seeded Wholemeal Sourdough, South Downs Butter & Olive Oil (V) • 6

STARTER

Prawn, Cucumber, Jalapeño & Dill

Grilled Prawns, Leche de Tigre of Cucumber, Avocado, Goose Berries, Lemongrass, Ginger & Coriander with Nasturtium Leaf, Dill & Red Onion

or

Tomato, Tapioca & Aji Amarillo (Ve)

Heirloom Tomatoes, Pineapple, Washed Red Onion, Coriander, Tapioca & Chia Seed Dressing, Pineapple and Aji Amarillo Ceviche Juice, Mint & Coriander

or

Yellowtail & Aji Tiradito

Sashimi of Yellowtail, Red Chili and Sweet Potato, Green Herb and Yoghurt Dressing served with Plantain Chips

MAIN

Lamb Shoulder Adobo

Slow Cooked Elwy Valley Welsh Lamb Shoulder, finished in the Jospes Oven with Adobo & White Beans, served with Tacos & Guacatillo

or

Iberico Pork Pressa, Romesco & Onions

170g Iberico Pork Pressa, Romesco Sauce, Grilled Spring Onions & Roscoff Onions

or

Cod Cooked in Banana Leaf & Pistachio Mole

Cod with Pistachio Mole wrapped in a Banana Leaf, then grilled in the Jospes Oven

DESSERT

Pineapple Tepache & Mezcal Granita (Ve)

or

Strawberry & Buckwheat Cheese Cake

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