



YOPO

APPETISERS

- Spelt and Wholemeal Sourdough, Salted Butter & Olive Oil • 6
- Ostra Regal Oyster, Shallot & Ancho Chilli Vinegar • 4 each
- Parmesan Tapioca, Pumpkin Seed Salsa • 7
- Spinach, Pinenut & Ricotta Empanadas • 7 (3 pieces)
- Octopus, Artichoke & Olive Empanadas • 9 (2 pieces)

SHARING PLATES

- Aubergine, Chickpea Miso, & Salad of Herbs • 8
- Prawn Ceviche, Tepache & Nasturtium • 12
- Wild Seabass Crudo, Red Onion & Orange • 15
- Salad of Fig, Artichoke, Endives & Pecan • 14
- Potato Gnocchi, Girolles, Spinach, Coriander & Romanesco • 16
- Devon Crab, Corn, Oscietra Caviar & Tostadas • 19
- Pumpkin & Smoked Ricotta Ravioli, Hen of the Woods & Sherry • 26
- Roast Cornish Pollock, Cashew, Celeriac & Lardo • 27

SHARING FOR TWO

- Beer Braised Pork Belly, Grilled Spring Onions, Salad of Pickles, Tacos • 45
- Dry Aged Sirloin on the Bone 500 grams, Girolles,
Corn & Ancho Chilli Butter • 75

SIDES

- Morghew Estate Charlotte Potatoes & Romesco • 6
- Grilled Broccoli, Black Sesame Mole • 6
- Green Salad & Onion Dressing • 6