



MANDRAKE

YOPO

The Private Dining Room in YOPO is an exquisite dining space in which 28 individual paint processes have created an extraordinary setting that is both distinguished and dramatic in West End, London. The space caters for 20 guests serving dinner, lunch or even breakfast.

## Ordering

Please select from the following menu offerings. All dietary requirements can be catered for, please note all guests' dietaries must be confirm in advance.

All our menus are seasonal and subject to change.

Service charge of 12.5% is applicable to all food & beverage.

Bespoke menus can be created on request.

## Aperitifs

Perrier Jouet Grand Brut Champagne - £16 per glass

Negroni - £16

## Pre-Dinner Canape

£3 Each

Falafel & Green Tahini (GF, DF, VEGAN)

Rice Paper Roll, Shiso, Peanut & Turmeric (VEGAN, DF, GF)

Smoked Salmon, Wholemeal Pancake & Caviar

Anchovies, harissa, grilled sourdough & Pecorino





## Set Menu • £40 pp

Wholemeal Sourdough Bread, Salted Butter & Olive Oil

Parmesan Tapioca

Seabream & Prawn Ceviche, Avocado, Raspberry & Tomatillo

Galician Blond Sirloin Steak, Crushed Potato's & Chimichurri

Sorrel Sorbet, Poached Rhubarb & White Chocolate Ganache

## Set Menu • £65 pp

Wholemeal Sourdough Bread, Butter & Olive Oil

Tapioca Parmesan

Radish, Beef, Shiso & Red Chilli Roll

Prawn Ceviche, Blood Orange & Avocado

Scallop, Anchovy, Caper & Jerusalem Artichoke

Elwy Valley Lamb Loin, Turnip, Sea Herbs & Lemon

Sorrel Sorbet, Poached Rhubarb, White Chocolate & Meringue

Sides All • £7

Crushed Morghew Estate Potatoes with Potato & Parmesan Cream  
Tenderstem Broccoli with XO

Baby Gem Lettuce, Cumin Yoghurt, Chervil, Tarragon & Chives



## Sharing Menu · £65 pp

Wholemeal Sourdough Bread, Butter & Olive Oil

Marinated Cassanova Olives

Parmesan Tapioca Squares

Cucumber Salad, Green Chilli, Toasted Cashews

Roasted Beets, Mustard Miso & Hazelnuts

Calcots, Jamon, Stracciatella & Romesco

Octopus, Aji Panca, Avocado & Tomatillo

Grilled Aubergine, Dark Soy & Salad of Herbs

Spiced Roast Duck, Braised Endive & Turnips

Baby Gem Lettuce, Cumin Yoghurt, Chervil, Tarragon & Chives

Crushed Morghew Estate Potatoes with Parmesan Cream

Itakuja Tart, Yoghurt Sorbet, Salted Caramel & Fennel Pollen

Sorrel Sorbet, Poached Rhubarb, White Chocolate & Meringue



## Cheese

£12 pp

Cheese Selection, Grapefruit Confit, Served with Cumin Crackers

## Petit Fours

£3 each

Almond & Salted Butter Shortbread  
Dulce Con Leche & Passionfruit Jam



## Additional

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Name cards can be made on request  
Flowers can be arranged for delivery from an internal or external supplier

## Audio & Visual

40-inch flat screen television

Wi-Fi internet access

Music can be provided or guest selection can be played from bluetooth.

## Table Dimensions

Length: 480 inch

Width: 110 inch