

YOPO

Wholemeal Sourdough, Butter & Olive Oil • 4

Marinated Casanova Olives • 4

Potato Churros, Coffee & Bottarga • 5

Dorset Rock Oyster & Champagne Granita • 4 each

Ortiz Anchovy, Grilled Sourdough, Harissa & Pecorino • 7

Radish, Raw Beef, Shiso & Sesame Roll • 6

Salad of Cucumber, Green Chilli, Toasted Cashews & Pear • 7

Roasted Beets, Radicchio, Mustard Miso & Hazelnuts • 9

Grilled Calcots, Stracciatella, Romesco & Basil • 13

Seabass Ceviche, Blood Orange, Red Onion & Nasturtium • 9

Grilled Line Caught Squid, Chorizo & Brussels Sprouts • 15

Scallop, Anchovy, Caper, Pumpkin & Truffle • 16

Grilled Aubergine, Dark Soy & Salad of Herbs • 12

Fried Artichokes, Kale, Almonds, Olives & Lemon • 12

Celeriac Ravioli, Carrots & grains • 11

Octopus, Aji Panca, Avocado & Tomatillo • 16

Charcoal Grilled Seabass, Smoked Paprika & Herb Butter • 19

Turbot, Mussels & Bitter Leaves • 25

Elwy Valley Lamb Loin, Turnip, Sea Herbs & Lemon • 24

'Canard de Dombes' Duck breast, Quince & Braised Endives • 22

Dry Aged Beef Sirloin, Wild Broccoli, Pickled Onion • 2

Sides All • 7

Crushed Morghew Estate Potatoes with Potato & Parmesan Cream

Tenderstem Broccoli with XO

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