

# YOPO

2 COURSES £22     3 COURSES £26

*With Complimentary Glass of Wine*

Wholemeal Sourdough, Butter & Olive Oil • 4  
Marinated Casanova Olives • 5  
Ostra Regal Oyster, Shallot & Ancho Chilli Vinegar • 4 each  
Octopus, Artichoke & Olive Empanada • 9

## ENTREES

Prawn, Sweet Potato & Pineapple Ceviche  
Roasted Beetroot, Radicchio, Stracciatella & Pomegranate  
Grilled Octopus, Ajo Blanco, Padron Peppers & Olives

## MAINS

Roast Lamb Shoulder, Aubergine & Roscoff Onions  
Salted Cod Pappardelle, Bottarga & Herbs  
Swiss Chard and Quinoa Tamal, Chickpeas & Avocado Sauce

## SIDES all • 6

Morghew Estate Potatoes, Oregano Chimichurri  
Grilled Cabbage, Brown Butter & Yoghurt  
Aubergine, Miso & Salad of Herbs  
Quinoa, Pomegranate & Cashews

## DESSERTS

Hibiscus, Rhubarb Jelly & Yoghurt Sorbet  
Chocolate Mascarpone, Buckwheat & Coconut  
Brillat Savarin, Grilled Sourdough & Dulce de Leche

Please inform us of any dietary requirements you may have.  
An optional 12.5% service charge will be added to your bill.