



FESTIVE SHARING FEAST MENU



The "Sharing Feast" menu is served at lunch and dinner for a minimum of four guests between 27 November and 30 December 2023. Reservations are required.

Add a welcome glass of sparkling wine for £8.50

Green Plantain crisps, taquero guacamole (Vg)
Shredded turkey, criollo-corn empanadas, cranberry and mora chilli compote
Tapioca and cheese croquettes with guava & balsamic reduction(V)
Ginger & star anise cured sea trout tiradito, habanero cream, diced beetroot & kumquat

'Carne en Posta': braised black beef, sugar cane and tamarind reduction, suero costeño (Colombian sour cream), hibiscus-infused plantain
Pan roasted miso halibut, pumpkin, coconut & aji amarillo purée, red quinoa
Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)

All main courses are served with sharing plates of:

Green herb steam rice(Vg)
Cassava chips, chipotle mayonnaise (V)
Grilled lettuce hearts, smoked almond & aji Amarillo pesto (Vg)

Dessert platter includes:

Sweetcorn cake, guava compote and fresh cheese ice cream (V)
Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)
Duo of home-made ice cream/sorbet, cocada & candied chulpi corn crunch (V)

Add a 100ml glass of dessert wine for £7.50



£49.50 per person

[Reserve a Table](#)

A credit card guarantee is required to secure tables; a deposit may be taken for parties of more than 20 guests. Christmas crackers are included. Dishes marked (V) are Vegetarian and (Vg) are Vegan. Changes to the menu could occur due to availability of products. Our menus are 100% gluten-free; please inform us of any allergies when booking. 20% VAT is included in the price. Please note we are a cashless venue, and a 15% discretionary service charge will be added to the bill.