

sharing set menu

new years eve (£100pp)

para empezar

stonebass tostada, parmesan creamy tiger's milk

prawn roll, huancaína cheesy sauce, truffle

slow cooked chicken anticucho, shiso vinaigrette, aji verde

cevicheria

stonebass ceviche, lemongrass tiger's milk, coconut, huacatay

scallop ceviche, dragonfruit, yuzu kosho tiger's milk

mains *(choice of)*

poached dover sole, aji amarillo meunière, cauliflower

charred beef picaña, seco sauce, quince, cassava purée

grilled cauliflower, aji panca romesco, cauliflower tiger's milk

+ sides of celeriac, potato terrine and bok choy salad for the table

to finish *(choice of)*

profiterole, hazelnut praline ice cream, lucuma, chocolate

evaporated milk lime pie, burnt meringue



sharing set menu

new years eve (£120pp)

para empezar

stone bass tostada, parmesan creamy tiger's milk

prawn roll, huancaína cheesy sauce, truffle

slow cooked chicken anticucho, shiso vinaigrette, aji verde

cevicheria

stone bass ceviche, lemongrass tiger's milk, coconut, huacatay

tuna tiradito, ponzu charapita chili tiger's milk, fried banana crisps

scallop ceviche, dragonfruit, yuzu kosho tiger's milk

mains *(choice of)*

poached dover sole, aji amarillo meunière, cauliflower

charred fillet mignon, seco sauce, prunes, cassava purée

grilled cauliflower, aji panca romesco, cauliflower tiger's milk

+ sides of celeriac, potato terrine and bok choy salad for the table

to finish *(choice of)*

profiterole, hazelnut praline ice cream, lucuma, chocolate

evaporated milk lime pie, burnt meringue