



sharing set menu

festival del llama (£65pp)

snacks

cabbage anticucho, saiky miso, crispy quinoa furikake (V)
pork shoulder slider, sweet potato, salsa criolla, spicy mayo
fried cheesy yuca (V)

smalls

beetroot ceviche, pickled cucumber, horseradish cream (V)
prawns tempura, aji panca sweet and sour glazed

larges

smoked cauliflower, aji panca romesco, cauliflower leche de tigre (V)
lomo saltado, scallion pancakes, rice, fries, avocado, aji amarillo sauce

dessert

strawberry tart, vanilla, lime, meringue

We do our best to serve up all dishes using seasonal & locally sourced produce where possible.

Please let us know if you have any dietary requirements.

(V) - vegetarian or plant based upon request, ask your server.



sharing set menu

grand festival del llama (£90pp)

snacks

maldon oyster, grilled tomato & aji panca vinaigrette
cabbage anticucho, saiky miso, crispy quinoa furikake (V)
pork shoulder slider, sweet potato, salsa criolla, spicy mayo
fried cheesy yuca (V)

smalls

beetroot ceviche, pickled cucumber, horseradish cream (V)
stonebass ceviche, lemongrass & coconut leche de tigre,
huacatay

larges

pork chop, cucumber, mint & spring onion salad, aji verde
sudado, fish & seafood stew, sugar snap peas, huacatay,
rice

dessert

strawberry tart, vanilla, lime, meringue (V)

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There will be a discretionary 12.5% service charge added to you bill

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