

Festive Menu

DINNER

4-COURSE SHARING MENU

£42

Pastel de Choclo, Peruvian corn cake, feta, pickled shallots, squash purée

Tuna tiradito, red chilli, crispy quinoa, spring onion, ponzu sauce

CHOOSE YOUR MAIN FOR THE TABLE:

Roasted pork belly, herb gravy, achiote & coriander oil

Roasted turkey breast, cranberry sauce

Seasonal wild mushroom risotto, Chanterelle & Shiitake, smoky Panca chilli

All served with sides of roasted carrots, parsnips, honey & sage

Final feliz, a festive dessert

Crudo

OLD STREET

DINNER VEGGIE

4-COURSE SHARING MENU

£42

Pastel de Choclo, Peruvian corn cake, feta, pickled shallots, squash purée

Palmito tiradito, ponzu sauce, avocado, togarashi, jalapeño, crispy onion

Seasonal wild mushroom risotto, Chanterelle & Shiitake, smoky Panca chilli

Served with a side of roasted carrots, parsnips, honey & sage

Final feliz, a festive dessert

LUNCH

3-COURSE SHARING MENU

£29

Pastel de Choclo, Peruvian corn cake, feta, pickled shallots, squash purée

CHOOSE YOUR MAIN FOR THE TABLE:

Roasted pork belly, herb gravy, achiote & coriander oil

Roasted turkey breast, cranberry sauce

Seasonal wild mushroom risotto, Chanterelle & Shiitake, smoky Panca chilli

All served with sides of roasted carrots, parsnips, honey & sage, and fish caramel Brussels sprouts

Final feliz, a festive dessert
