

Festive Menu

DINNER

5-COURSE SHARING MENU

£55

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

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

Camarones al Ajillo, prawns, Árbol & Morita chilli, St. JOHN sourdough

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

Crudo

SEVEN DIALS

DINNER VEGGIE

5-COURSE SHARING MENU

£55

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

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

Roasted hispi cabbage, tahini Árbol chilli sauce, sesame seeds, pine nuts, fried shallots

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
