

The Dinner Party

£70 Per Person

Every Saturday

5 course sharing menu with a
glass of fizz and Daiquiris

ON ARRIVAL

GUACAMOLE VE/GF

Avocado, red onion & chilli, pepita seeds, tortilla chips

PADRÓN PEPPERS VE/GF

Smoked sea salt, Tajín

STARTERS

CEVICHE JIPIJAPA

From Ecuador, king prawns in a citrus marinade with peanut & coriander dressing, tomato, red onion, cucumber & plantain crisps

BEETROOT CEVICHE VE/GF*

Salt baked beetroot, hibiscus leche de tigre, avocado, pepita seeds, pickled red onion

QUESO FRITO v

Giant crispy mozzarella, crispy tortilla spiced crumb, salsa norteña aioli

MAIN

Served as a platter with sides, aji verde,
Yucatán hot sauce, mojo rojo & garlic aioli

PORK CHICHARRONES GF

ACHIOTE POLLO ASADO GF*

BIRRIA SHORT RIB

ACHIOTE TOFU VE

Crispy smoked tofu with
seasoned peppers & onions

SIDES

PAPAS BRAVAS v/GF

Crispy potatoes, garlic aioli, smoky ancho chilli

CAJUN CORN RIBS, QUESO FRESCO VE/GF

SPICED CARROT, GEM LETTUCE & RADISH SALAD VE/GF

DAIQUIRI GRANITA

Ron Santiago Carta Blanca, Lime, Brown Sugar

DESSERT

SERVED IN THE RUM ROOM

A fountain of melted milk chocolate, marshmallows, fresh fruit,
profiteroles, rum infused sweets

POST DINNER DAIQUIRI

Choose your flavour & let our bartender guide you through
shaking up your very own perfect daiquiri

Guava & Passionfruit / Coconut & Lime / Classic / Strawberry



SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

V Vegetarian | **V*** Vegetarian available | **VE** Vegan | **VE*** Vegan available |
GF Gluten free | **GF*** Gluten free available

12.5% discretionary service charge will be added to your bill