

31K

DINNER MENU

MAINS £12+

SIDES £5

TUESDAY-SATURDAY

4-9

we've included notes for our vegan and gluten-free diners;
for a full list of allergens, please speak to your server

MAIN

+ SAUCE

+ CARB

+ GREEN

■ **6oz picanha steak** served medium rare

g_f (+£3 supplement)

■ **jackfruit wings** tender, savoury tropical fruit on a sugarcane shoot

■ **salmon fishcake** with flakes of cod and hake in a creamy parsley mash

■ **ancho chilli salsa** smokey poblano pepper, roasted garlic and tomato

■ **caramelised spring onion crema** charred and folded into sour cream

■ **chimichurri** mixed green herbs blended with red wine vinegar and oil

■ **patatas** deep-fried, and coated with fresh oregano and garlic

■ **red rice** stewed with a cumin, annatto seed and mild chilli paste

■ **fries** seasoned with sea salt, lime zest and dusted with red chilli pepper

■ **mixed bean salad** with cucumber, in a caper vinaigrette

■ **rainbow slaw** finely-sliced white cabbage, carrot and spring onion

■ **sautéed kale** shredded and coated in garlic and olive oil

SNACKS

■ **padron peppers** flash-fried with a sea salt crust

■ **corn ribs** dusted with a smoked pimentón seasoning

■ **cajun fries** topped with a citrus mayo and crispy onions

PUDS

■ **churros** with a warm chocolate dipping sauce on the side

■ **chargrilled pineapple** with a coconut ice cream

mains: £12
snacks: £5
puds: £6