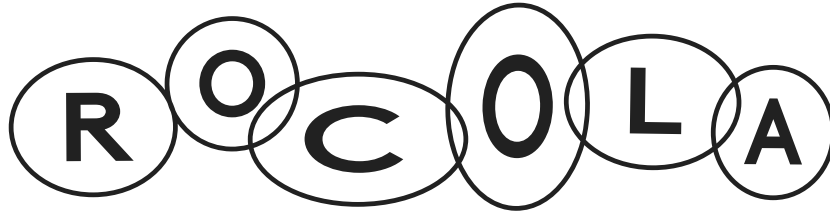


[08.07-25.07]



FOOD

PRAWN CAUSA Blanched Argentine prawns, aji amarillo potato purée, prawn oil aioli	16
AJI DE GALLINA Crispy corn tortilla, shredded chicken, olive tapenade, black pudding crumb, parmesan	14
SUMMER SQUASH TIRADITO Marinated squash, pickled radish, passion fruit leche de tigre	13
PATACONES Green plantain, carrots, scotch bonnet, ginger sauerkraut	10
SMASHED BEETROOT Whipped coconut cream, candied beetroot, pickled fennel	15
JERKED LAMB COXINHA Plantain purée, Brazilian croquette, jerk braised lamb	26
MONKFISH & MUSSELS Seared monkfish, steamed mussels, 'nduja cream	32
MISO GLAZED PORK BELLY Pork belly, braised leeks, grapefruit salsa	23

DESSERTS

IRISH COFFEE GRANITA Baileys granita, madeleine, coconut cream	8
SEARED PEACHES whipped coconut cream, Biscoff crumb	10

Guest chef: *Nico Reynolds* **From:** *Dublin*

Food style: *Irish Caribbean*

Please let a member of staff know if you have any allergies or dietary requirements.
A discretionary 13.5% service charge will be added to your bill.

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