

■ FESTIVE FEASTING ■

Sharing plates,
served family style.
For groups of four or more. £37.50pp

TO START

House Nachos **V VGO**

Black beans, crema, guacamole, pink pickled onions,
queso cheese sauce, fresh tomato salsa and jalapeño



TAQUITOS

Sweet Potato & Feta Taquitos **V**

Caramelised onion, salsas and chipotle mayo,
in a crisp blue corn tortilla

TACOS

*Soft tortillas, grilled and filled for the table.
Choose two options, and we'll bring enough for your group to share:*

Pork Pibil
Chicken & Avocado
Beef Gringa

'Halloumi' Al Pastor **V**
Ancho Mushroom **V VGO N**
Plantain **V VGO**

Buttermilk Chicken
Baja Fish

BOTTOMLESS SALSAS **VG**

Tomatillo
Mild and citrusy

Macha **N**
Nutty, toasted chilli oil

Habanero
Fruity and fiery



CHEF'S SIGNATURES

*A selection of seasonal plates. Plenty for the table to share,
guided by our team. Select from:*

Grilled Achiote Seabass **N**
Fillet of seabass, charred pineapple salsa, salsa macha

Smoky Pork Belly Skewer
Free range, with tamarind sauce, crispy leeks

Roast Butternut Squash **V VGO N**
Cashew and herb mole, salsa macha and crumbled feta

Served with

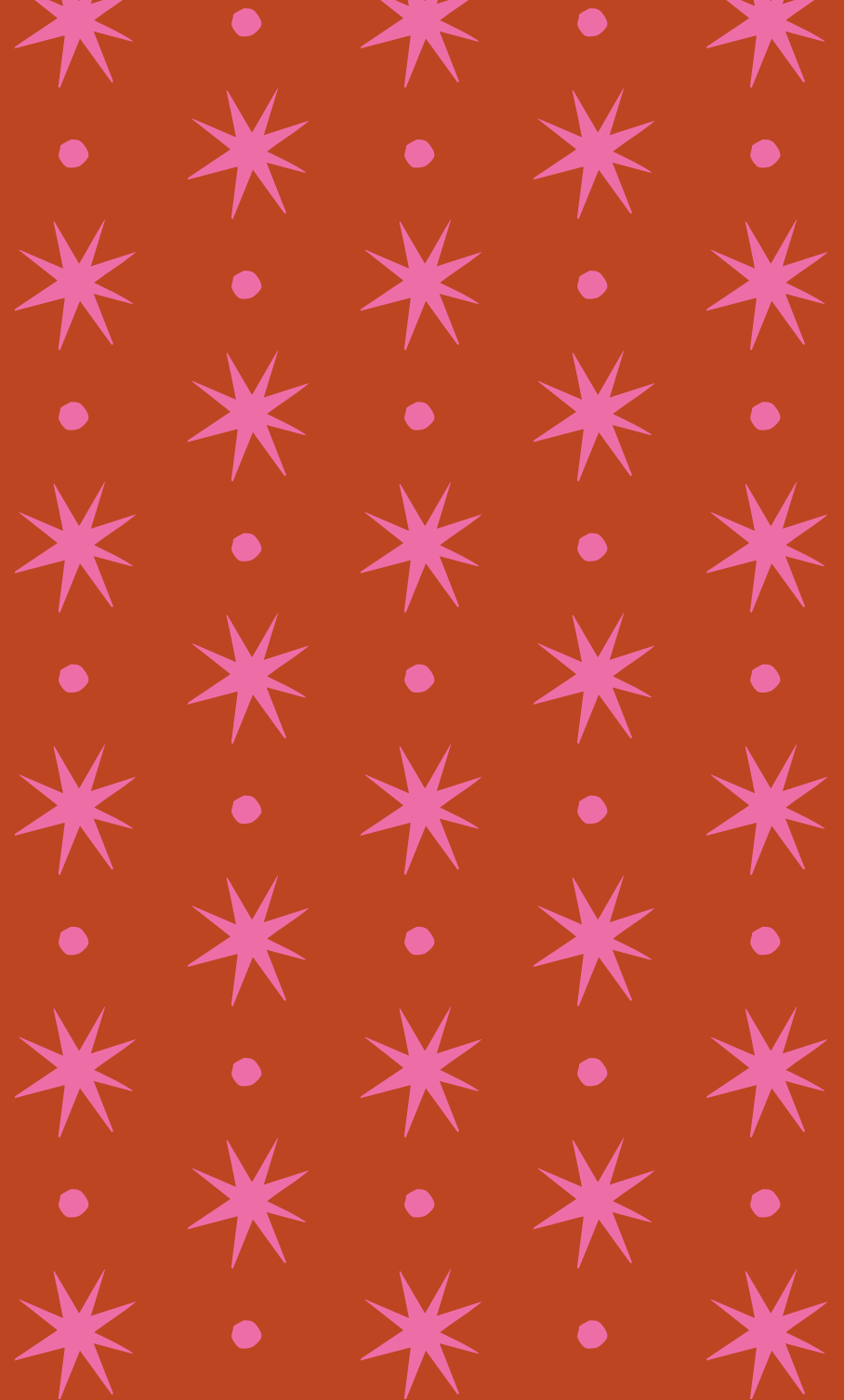
Sweet Potato 'Bravas' **V**
Grilled Tenderstem Broccoli **VG N**



BOTTOMLESS CHURROS **V VGO**

Crisp Mexican doughnuts, served with a rich chocolate sauce
and dulce de leche caramel for dipping

V = vegetarian **VG** = vegan **VGO** = vegan option available **N** = contains nuts
Please discuss any dietary requirements or allergies with our team ahead of
your booking. A discretionary 12.5% service charge will be added to your bill.



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