



Beef tartar taco, roasted bone marrow  E, SU	£8
Coal roasted secreto al pastor skewers, guacamole, salsa roja  SU	£15
Slow cooked ox tongue, cashews, Chile de arbol, tortillas  SU, N, P	£15
Roasted guinea fowl, hoja santa, peanut mole sauce  P, N, SU, SE	£16
Lamb barbacoa, spiced chickpeas, tortillas  SU	£19
Spicy chorizo, potato, burnt cheese  M, SU	£13
Taco al Pastor, pineapple, coriander  SU	£7
Grilled Swordfish, achiote, white beans, truffles  F, SU	£17
Grilled octopus, pasilla chilli, pipian verde,  MO, CR, SU	£26
Yellowfin tuna and spicy crab tostada  F, CR, C, M	£9
Seabass Aguachile, cucumber, avocado  F	£16
Scallop ceviche, jicama, green apple, burnt onion  CE, MO,	£17
Chargrilled sweetcorn and anchovy tostada with aged cheddar  C, M, F	£8
Wye Valley chargrilled asparagus, jalapeño, lime  N	£11
Smoked aubergine, wild mushroom mole, tamarind v <sub>g</sub>	£11
Coal roasted sweet potato, chipotle mayo v  E, SU	£9
Roasted red pepper and almond tostada v <sub>g</sub>  C, SU, N	£6
Crispy baby artichoke, pipian verde v  C, E, SU	£10
Cauliflower quesadilla, endive, tomatillo salsa v  M, SU	£6
<ul style="list-style-type: none"><li>• Tortillas are made daily in house using native Mexican corn</li></ul>	
Cactus  E, N, M, C	£7
Mango and passionfruit parfait  E, M,	£7
Pistachio doughnut with morello cherry jam  C, E, M, N	£7

All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.

Despite efforts to prevent cross-contaminations, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. VG - vegan  
V – vegetarian

Key to allergens: C- cereals containing gluten, CE- celery and celeriac, CR- crustaceans, E- eggs, F- fish, L- lupin, P- peanuts, M- milk, MO- molluscs,  
MU-mustard, N- nuts, S- soya beans, SE- sesame, SU- sulphur dioxide