



Venison tartar tostada, aged Cheddar, pickled Shimeji mushrooms <i>E, SU, M</i>	£10
Coal roasted secreto al pastor skewers, guacamole, salsa roja <i>SU</i>	£17
Seafood croquettes, jalapeño <i>CR, MO, M, C, E, F, SU</i>	£9
Lamb barbacoa taco, spiced chickpeas, <i>SU</i> ,	£9
Roasted guinea fowl, hoja santa, peanut mole sauce <i>P, N, SU, SE, C</i>	£16
Short rib of Beef, aged sirloin, ancho chilli, avocado salsa, tortillas <i>SU</i>	£27
Spicy chorizo, potato, burnt cheese <i>M, SU</i>	£13
Taco al Pastor, pineapple, coriander <i>SU</i>	£8
Suckling pig, red cabbage, ancho chilli, tortillas <i>E</i>	£18
Grilled octopus, pasilla chilli, pipian verde, <i>MO, CR, SU</i>	£26
Yellowfin tuna and spicy crab tostada <i>F, CR, C, M</i>	£9
Pink bream Aguachile, tamarillo, Winter radish <i>F</i>	£16
Chargrilled Scallop, clamato, charred casava <i>MO</i> ,	£15
Red prawn ceviche, pistachio, jicama, kumquat <i>C, M, F</i>	£15
Charred Cauliflower, almond mole, black truffle <i>N, SU, v_g</i>	£11
Smoked aubergine, oyster mushroom, tamarind <i>C, v_g</i>	£11
Coal roasted sweet potato, chipotle mayo v <i>E, SU</i>	£9
Roasted red pepper & almond tostada <i>C, SU, N v_g</i>	£7
Roasted pumpkin, pipian mole v <i>E</i> ,	£11
Duck quesadilla, endive, salsa roja <i>M, SU</i>	£8
• Tortillas are made daily in house using native Mexican corn	
Sweetcorn and passionfruit mousse, mezcal ganache <i>E, N, M, C</i>	£8
Vanilla flan, Winter berries <i>E, M</i> ,	£8
Milk chocolate and hazelnut doughnut, blackcurrant jam <i>C, E, M, N</i>	£8

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