CHILPACHOLE
Fermented beetroot, arbol chilli and mezcal broth
Enoki and Cornish crab chalupa, pistachio, fermented gooseberries

CALAMAR
Squid, cashew mole, cauliflower, beach herbs

TACO
Lobster, smoked chilli, cucumber limes

MOLE (supplement course)
Purple carrot cerina, fermented blackcurrant
truffle - black +£25 white +£65

TOSTADA
Chalk stream trout, pasilla Oaxaca, courgette, berries, pine

MAINs
Served with condiments and fresh tortillas to share for the table
Carnitas - Confit pork cheek, cabbage leaves, gooseberry and pear salsa, black beans
or
Pulpo - Whole grilled octopus, bone marrow, potato, seaweed macha

NIEVE
Sunflower seed ice cream, flowers, mezcal cajeta

Menu 70.
Drinks pairing 55.
Mezcal pairing 85.
Vegetarian menu available upon request
CHILPACHOLE
Fermented beetroot, arbol chilli and mezcal broth
Enoki and Cornish crab chalupa, pistachio, fermented gooseberries

NICOATOLE
Corn and yellow pepper custard, British caviar

CALAMAR
Squid, cashew mole, cauliflower, beach herbs

TACO
Lobster, smoked chilli, cucumber limes

MOLE (supplement course)
Purple carrot cecina, fermented blackcurrant
truffle - black +£25   white +£65

TOSTADA
Chalk stream trout, pasilla Oaxaca, courgette, berries, pine

MEXTLAPIQUE
Halibut cooked in corn husk, smoked pumpkin, cashew, roasted succulents

MAINS
Served with condiments and fresh tortillas to share for the table
Carnitas - Confit pork cheek, cabbage leaves, gooseberry and pear salsa, black beans
or
Pulpo - Whole grilled octopus, bone marrow, potato, seaweed macha

NIEVE
Sorrel and jalapeño sorbet, mezcal

TAMAL
Brown butter tamal, figs, buttermilk
**CHILPACHOLE**
Fermented beetroot, arbol chilli and mezcal broth
Enoki mushroom chalupa, pistachio, fermented gooseberries

**COLIFLOR**
Cauliflower, cashew mole, beach herbs

**TACO**
Confit egg white, smoked chilli, sea buckthorn

**MOLE (supplement course)**
Purple carrot cecina, fermented blackcurrant
**truffle** - black +£25 white +£65

**TOSTADA**
Salt baked kholrabi, pasilla Oaxaca, courgette, berries, pine

**MAINS**
*Served with condiments and fresh tortillas to share for the table*
**Cabbage al pastor** - Achiote, sea lettuce, roasted kelp

**NIEVE**
Sunflower seed ice cream, flowers, mezcal cajeta

Menu 70.
Drinks pairing 55.
Mezcal pairing 85.
CHILPACHOLE
Fermented beetroot, arbol chilli and mezcal broth
Enoki mushroom chalupa, pistachio, fermented gooseberries

NICOATOLE
Corn and yellow pepper custard, Flying Onion capers

COLIFLOR
Cauliflower, cashew mole, beach herbs

TACO
Confit egg white, smoked chilli, sea buckthorn

MOLE (supplement course)
Purple carrot cecina, fermented blackcurrant
truffle - black +£25 white +£65

TOSTADA
Salt baked kholrabi, pasilla Oaxaca, courgette, berries, pine

MEXTLAPIQUE
Pumpkin cooked in corn husk, smoked pumpkin, cashew, roasted succulents

MAINS
Served with condiments and fresh tortillas to share for the table
Cabbage al pastor - Achiote, sea lettuce, roasted kelp

NIEVE
Sorrel and jalapeño sorbet, mezcal

TAMAL
Brown butter tamal, figs, buttermilk

Menu 105.
Drinks pairing 85.
Mezcal Pairing 110.