

KOL

VEGETARIAN

Lemon balm aguachile, sea arrowgrass, scotch bonnet
Jerusalem artichoke, camelina, blue corn, magnolia
Jersey royal oblea, sea arrowgrass, tarragon

JERICALLA

Meadowsweet, chioggia beetroot, rapeseed caviar

NICOATOLE

Corn custard, peas, geranium, green strawberry

TACO

Milk pearls, smoked chilli, sea buckthorn

HUARACHE *+£15 supplement*

Cavolo nero, elephant garlic, celeriac

CEVICHE

Tokyo turnip, sweet cicely, larch rose

TETELA

Portwood asparagus, mushrooms, green mole

ZACAHUIL

Kohlrabi, hemp, nasturtium, kelp

HEN OF THE WOODS

Pasilla mixe, cabbage, rhubarb salsa

NIEVE

Jalapeño, sorrel, mezcal

TAMAL

Brown butter corn steamed cake, buttermilk, strawberries

BUÑUELOS *+£15 supplement*

Tunworth ice cream, sea buckthorn, ancho chilli

Menu 175.
Soft pairing 55.
Drinks pairing 120.
Mezcal pairing 130.

OUR HERITAGE CORN:

Pink Bolita - Oaxaca
Blue Bolita - Oaxaca
Purple Eh Hub - Mexico State
Cream Chalqueño - Oaxaca

Please inform your server of any allergies or dietary requirements

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VEGAN

Lemon balm aguachile, sea arrowgrass, scotch bonnet
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Jersey royal oblea, sea arrowgrass, tarragon

JERICALLA

Meadowsweet, chioggia beetroot, rapeseed caviar

NICOATOLE

Corn custard, peas, geranium, green strawberry

TACO

Maitake, smoked chilli, pistachio sauce, sea buckthorn

HUARACHE *+£15 supplement*

Cavolo nero, elephant garlic, celeriac

TETELA

Portwood asparagus, mushrooms, green mole

CEVICHE

Tokyo turnip, sweet cicely, larch rose

ZACAHUIL

Kohlrabi, hemp, nasturtium, kelp

HEN OF THE WOODS

Pasilla mixe, cabbage, rhubarb salsa

NIEVE

Jalapeño, sorrel, mezcal

OBLEA

Sunflower seed ice cream, flowers

Menu 175.
Soft pairing 55.
Drinks pairing 120.
Mezcal pairing 130.

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Pink Bolita - Oaxaca
Blue Bolita - Oaxaca
Purple Eh Hub - Mexico State
Cream Chalqueño - Oaxaca

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SEIS VEGETARIAN

Only available upon request for lunch

Wednesday - Friday

Lemon balm aguachile, sea arrowgrass, scotch bonnet
Jerusalem artichoke, camelina, blue corn, magnolia
Jersey royal oblea, sea arrowgrass, tarragon

NICOATOLE

Corn custard, peas, geranium, green strawberry

TACO

Milk pearls, smoked chilli, sea buckthorn

HUARACHE *+£15 supplement*

Cavolo nero, elephant garlic, celeriac

ZACAHUIL

Kohlrabi, hemp, nasturtium, kelp

HEN OF THE WOODS

Pasilla mixe, cabbage, rhubarb salsa

TAMAL

Brown butter corn steamed cake, buttermilk, strawberries

BUÑUELOS *+£15 supplement*

Tunworth ice cream, sea buckthorn, ancho chilli

Menu 145.

Soft pairing 45.

Drinks pairing 85.

Mezcal pairing 105.

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OUR HERITAGE CORN:

Pink Bolita - Oaxaca

Blue Bolita - Oaxaca

Purple Eh Hub - Mexico State

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NICOATOLE

Corn custard, peas, geranium, green strawberry

TACO

Maitake, smoked chilli, pistachio sauce, sea buckthorn

HUARACHE *+£15 supplement*

Cavolo nero, elephant garlic, celeriac

ZACAHUIL

Kohlrabi, hemp, nasturtium, kelp

HEN OF THE WOODS

Pasilla mixe, cabbage, rhubarb salsa

OBLEA

Sunflower seed ice cream, flowers

Menu 145.

Soft pairing 45.

Drinks pairing 85.

Mezcal pairing 105.

OUR HERITAGE CORN:

Pink Bolita - Oaxaca

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