

Autumn Limited Time Only

## **AUTUMN LUNCH AND EARLY DINNER MENU**

2-Course menu for £26 or 3-Course menu for £32

Crafted with warm cozy evenings in mind to indulge in delicate flavours of roasted pumpkin, sweet potatoes, and mix of warm spices for a limited time only

Available daily from 12 noon until 18:00

## TO START

Choice of 1 starter

Guacamole with totopos (GF/VG) Ripe avocados, coriander, lime juice and red onion guacamole with corn tortilla

Seasonal mushroom & truffle croquetas (V)
Creamy seasonal mushrooms with aromatic truffle in crunchy shell croquetas

**Tostadas de camote** (GF/V) Smoky chipotle glazed sweet potato, jalapeño, agave, roasted peanuts, feta, hibiscus cream

Aji de Gallina chicken sopes Mexican corn sopes with tender shredded chicken in a creamy peruvian aji amarillo sauce, pickled red onion

## THE STAR OF AUTUMN Choice of 1 main course

Autumn pumpkin meloso rice (GF/V)
Creamy spanish-style rice slow cooked with roasted pumpkin and warm autumn spices. Sautéed with shallots and Manzanilla white wine, enriched with vegetable stock and pumpkin purée

Corn fed chicken supreme with nutty rojo mole (GF) 36-hour marinated corn fed chicken supreme on bone, pan fried in olive oil with maldon salt for crispy skin. Topped with roasted hazelnut and jalapeño, served with nutty rojo mole

**Iberico pork cheeks carnitas** (GF)
Braised Iberico pork cheeks with Spanish red wine, chicken stock, and vegetables. Served with silky roasted sweet potato purée infused with peruvian aji amarillo and yuzu citrus

## THE SWEET TOOTH

Choice of 1 dessert

Pumpkin basque cheesecake Velvety baked cheesecake with roasted pumpkin purée, warmly spiced and caramelised golden top

Spiced dark chocolate orange mousse Silky mousse infused with fresh orange, finished with crunchy cacao nibs and freeze-dried raspberries