

*tasting menu *

£50.00 (per person)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Yellowtail Crispy Sushi GF

Hamachi tartare, spicy huacatay

King Oyster Mushroom Tostada V GF

Pulled mushroom, smoked Aji Panca chilli, guacamole, lime, coriander

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Pollo Peruano GF

Baby chicken, coriander, canchas, pomegranate

Arroz Chaufa V GF

Egg-fried rice, Peruvian vegetables, spicy sesame soy

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

CHOTTO x THREE
MATE SPIRITS

functional spirit alternatives

Choose your mood: **uplift** with Livener with guayusa and schisandra, **connect** with Social Elixir with cacao and lion's mane, or **unwind** with Nightcap with valerian and ashwagandha - all crafted from Three Spirit's botanical blends.

Nikkei Livener £9

Three Spirit Livener,
Cranberry, Demerara

**contains caffeine*

Social Paloma £9

Three Spirit Social, Agave,
Grapefruit, Grapefruit Soda

Nightcap Martini £9

Three Spirit Nightcap,
Vanilla, Decaf Espresso

V vegetarian / VG vegan / GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.

Beat The January Blues, Nikkei-Style

CHOTTO
MATTE

x

THREE
SPIRIT

LOVE JANUARY