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| Marraqueta bread roll, mushroom butter & Ulmo honey         | 6  |
| Sopaipillas pumpkin bread, pebre & fermented chilli         | 7  |
| Grilled corn, merken butter & chives                        | 7  |
| Empanada                                                    |    |
| Winter greens                                               | 9  |
| Beef                                                        | 9  |
| Lobster                                                     | 12 |
| Red carrots, chilean hazelnut & ricotta                     | 15 |
| Beef tartare, rye, quince & cured egg yolk                  | 17 |
| Hamachi crudo, pomegranate & plum                           | 23 |
| Chilean wagyu slider, avocado & salsa verde                 | 24 |
| Baby cauliflower, courgette basil puree & onion chimichurri | 28 |
| Chalk stream trout, smoked mayo & butter                    | 36 |
| Cornish crab gratin                                         | 38 |
| AT Chicken, cognac & girolles                               | 44 |
| 45-Day aged ribeye steak, Carmenere & grape mustard         | 54 |
| Tomatoes, onions & citrus                                   | 8  |
| Bitter leaves, pears & carrot                               | 8  |
| Roasted potatoes, brown butter & herbs                      | 8  |
| Rice pudding empanada                                       | 10 |
| Honey flan, peanuts & merken                                | 10 |
| Pisco sour, white chocolate & tiger lemon                   | 10 |
| Avocado, chocolate & cacao                                  | 12 |

Our menu contains allergens, if you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. All prices are inclusive of VAT. A 12.5% discretionary service charge will be added on top of your bill. We charge £2 per table for unlimited filtered still and sparkling water, who donate all their net profit to WaterAid.

We are proud to source our produce from British suppliers including Hendersons, Shrub, Natoora & Lake District Farmers.