



PERUVIAN CEVICHE

fresh sea bass gently “cooked” in lime ginger and chili, shaved red onion, turmeric creme fraiche, toasted coriander seed, purple and orange sweet potato crisps, and micro coriander

AHI POKE TOSTADA

big eyed ahi tuna, diced cucumber, diced red onion, toasted black sesame seeds, all tossed in a sweet soy glaze, topped with a spicy aioli and scallion ribbons, served in crispy wonton cups

CURRIED CHICKEN FLATBRED

buttery toasted flatbread with greek yoghurt, charred curry chicken thighs, pickled radishes, dill fronds, mint, yellow grape and cherry tomatoes, finished with cold pressed extra virgin olive oil and maldon or with **roasted beetroot**

12 PONTABELLO
Prosecco 6.5

12 VINA ILLUSION
Rioja 8

8 ZEN
Pale Ale 5.5

sides

tortilla chips

freshly fried blue corn tortilla chips with house red salsa and salsa verde

cassava fries

crispy Yuca with a “Huancaína sauce” - a creamy and spicy sauce made with ahi amarillo chilli, garlic, onions, sourdough bread, and creamy milk

plantain chips

crispy green plantains served with a smoked chipotle aioli

guacamole

5

5.5

4.5

3

BRUNCH MENU

LOADED BURRITO

streaky smoked American bacon, chorizo sausage, scrambled egg, red leicester cheese, rosemary roasted breakfast potatoes, avocado, and house red salsa in a toasted flour tortilla

VEGAN BURRITO

black bean purée, brown basmati rice, tomatoes, spinach, onion, sweet red and yellow peppers, house red salsa, and smashed avocado in a toasted flour tortilla

CALIFORNIA TACOS

pacifico beer battered cod, cilantro and lime crema, sweet pickled red onions, red and green cabbage slaw, fresh coriander, on hand pressed yellow corn tortillas

GREENS PANINI

fresh rocket, smashed avocado, watercress and basil pesto, brûléed goat cheese, salad sprouts, on toasted whole wheat bread from The Bread Station
without goat cheese and extra smashed avocado

CRAB CAKE EGGS BENEDICT

Sautéed garlic cavolo nero, 2 griddled crab cakes with parsley and shallots, 2 poached eggs from cacklebean farms, topped with a rapeseed hollandaise sauce and mustard cress

*White crab sourced from Devon

COCKTAIL PITCHERS

BLOODY MARY

29

MARGARITA

29

MIMOSA

23

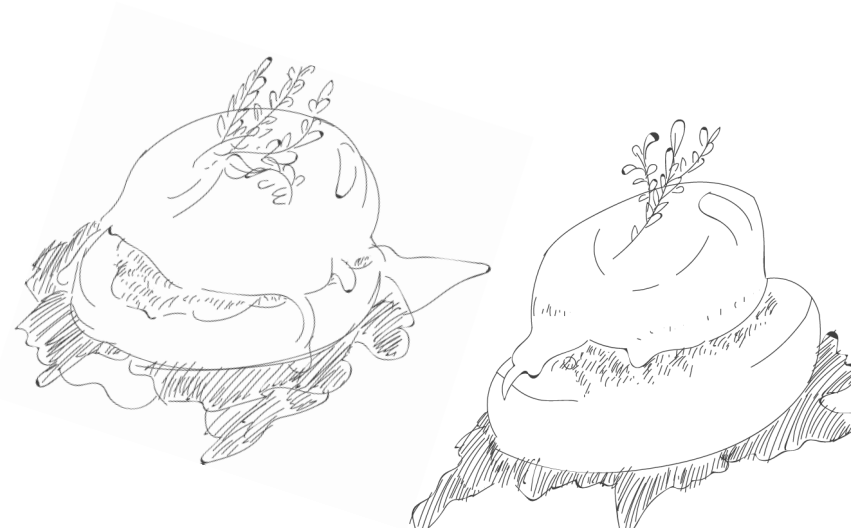
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DINNER MENU

HUEVOS RANCHEROS 9

salsa verde with tomatillos, black bean purée, red leicester cheese, 2 sunny side eggs from cacklebean farms, house red salsa, fresh coriander, creme fraiche, and avocado on a fried crispy corn tortilla

DUCK HASH & EGGS 10

crispy maris piper potatoes, peppers, onions, and six hours braised leg of duck served with your choice of Cacklebean farm eggs.

BANANA FOSTER PANCAKES 8

fluffy American pancakes served with a banana caramel sauce laced with grand mariner and cinnamon, and topped with fresh whipped cream

scotch eggs

ARANCINI 7

Vibrant beetroot risotto, gruyere cheese, fresh watercress, shaved fennel, cold pressed extra virgin olive oil

VEGETARIAN 7

Chestnut and oyster mushroom duxelle, wild baby arugula, avocado mousse

SPICY AND SMOKY 8

Spanish chorizo sausage, radish leaf, baby mustard cress, habanero jam

tacos

CALIFORNIA

pacifico beer battered cod, cilantro and lime crema, sweet pickled red onions, red and green cabbage slaw, fresh coriander, on hand pressed yellow corn tortillas

VIETNAMESE DUCK

braised leg of duck in a hoisin and plum sauce, fresh grated carrot, shaved cucumber, fresh coriander, fresh mint, with pickled radish and thai red chilli on a hand pressed yellow corn tortillas

CARNITA

6 hour slow cooked pork shoulder, smoked pineapple salsa, salsa verde, shaved summer radish, on hand pressed yellow corn tortillas

VEGAN PORTOBELLO

tender portobello mushrooms cooked with garlic and herbs low n slow, avocado mousse, tart green apple pico, fresh rocket, on hand pressed yellow corn tortillas

DRINK PAIRINGS

12 PETIT BOURGEOIS
Sauv. Blanc 8

10 GUIMARO
Mencia 8.5

9 ASAHI
Lager 5.9

7 LE BEAU SUD
Grenache 6.5

