

NEW YEAR'S EVE SET MENU

75

CEVICHE

Tuna

or

Pickled King Blue Oyster mushroom

SMALL PLATES

ANTICUCHO ANCHO ^{gf}

Jaguar spice, jalapeño, Salvadorian 'slaw, lime

SLOW TUNA ^{gf}

Purple potato, Lima beans, tomatoes, olive, coriander, pickled chilli, duck egg, anchovy

LANGOUSTINE

Bisque, scallop, lobster, saffron aioli, croutes, hard egg yolk, soft quail egg, root confetti

CHICORY ^v

Walnut, frozen queso fresco, pink grapefruit, orange, avocado, citrus dressing

QUINOA & COCONUT ^{vv}

Black beans, pickled peppers, chilli, coriander

LARGE PLATES

LOMO SALTADO ^{gf}

Rollled fillet tails, truffle, sweet potato, liquorice jus, King Blue Oyster Mushroom

PORK & CLAM

Secreto Iberico, greens, potato, chilli, coriander

RED PRAWNS

Argentine Reds, fries, leaves, lime, chimmi

SNAPPER ^{gf}

Exmoor Caviar, rainbow chard, butter-braised fennel, coconut, wild rice, black beans

PASTEL DE PAPAS ^{gf | vv}

Potato, celeriac, sweet potato, spinach, red relish, truffle & coconut dauphinoise

SWEET PLATES

WINTER PINEAPPLE ^{gf | vv}

Nuts, seeds, winter syrup, coconut yoghurt

DULCE DE LÈCHE CHEESECAKE ^v

Caramel, Italian meringue, winter berries

CHOCOLATE TRUFFLES ^v

Chilli + rum & mint chocolate ganache, chilli caramel, mango, chilli & mint salsa, coconut, honeycomb

CHEESE

Pecorino, manuka, celery leaves, truffle, chilli, mixed nut shortcake biscuit

ALL TABLES ARE SUBJECT TO A 12% SERVICE CHARGE
PLEASE ADVISE US AT BOOKING STAGE IF YOU HAVE ANY DIETARY REQUIREMENTS AND ADVISE
YOUR TABLE HOST ON THE NIGHT.

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CABERNET FRANC EXPLORER WINE FLIGHT

2022 HAS BEEN OUR YEAR FOR EXPLORING THE HERO OF ARGENTINE GRAPE VARIETALS. WHAT BETTER WAY TO FINISH THE YEAR OFF THAN COMPARING TWO OF OUR FAVOURITES. HERE WE HAVE A YOUTHFUL URUGUAYAN EXAMPLE AND AN INTENSE ARGENTINE EXPRESSION, COMPLETED BY A GORGEOUS URUGUAYAN VINO DE POSTRE.

PREORDER / ON THE NIGHT
47.5 / 50

VEUVE CLICQUOT PONSARDIN | NV

125ml

CASA GRANDE by Arte Y Viña

Los Horneros, Canelones | Uruguay

125ml

Produced ten miles from the River Plate Estuary which brings freshness and health to the grapes. The wine is elegant, softly herbal, light and spicy with lovely delicate fresh dryness.

ALANDES GRAN CABERNET FRANC by Karim Mussi

Cuadro Benegas, Diamante River, Mendoza | Argentina

3609 ft above sea level

125ml

We are delighted to share the jewel in our Cabernet Franc crown. Grapes from two fine vineyards in LA Consulta & Vista Flores in Uco Valley. Alandes is fermented in small concrete tanks and finished in French oak.

ALCYONE LATE HARVEST TANNAT by Pablo Fallabrino

Canelones, | Uruguay

75ml

Our favourite dessert wine combining two famous Italian winemaking techniques. The infusion of herbs (a la Barolo Chinato) and fortification with grape spirit (a la Marsala). Soft, intense & chewy.

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