

The Mess Lates

Friday 23 July

Our Lates Menu is inspired by Head Chef Ana Ortiz's South American roots; elegant dishes combining exotic flavours with the very best locally sourced ingredients to create our artistic food feasts at the Mess

Starter

Wood-fired lamb, maize tortilla, sweet potato purée (gf) (df) £10

Caramelised pears, queso fresco, walnuts (gf) £9

Cod ceviche, sweet potato crisps, extra virgin olive oil (gf) (df) £11

Main Course

Rib-eye steak, chimichurri (gf) £19

Grilled seabass, aliño verde (gf) (df) £18

Hispi cabbage, confit garlic, hazelnuts (v) (gf) (df) (n) £14

Served with

New potatoes, brown butter, rosemary (v) (gf)
(df) option available

Roasted vegetable salad (v) (df) (gf)

Desserts

Chocolate cremeux, almonds £9

Rum caramelised pineapple, dulce de leche cream, alfajores £9

Basque cheesecake £9