



Bar Snacks

Candied Caramelised Dili Fish	£3
Spiced Candied Nuts	£4

Kinilaw - "to eat raw"

Oysters avocado, ginger, lime, vinegar, jalapeno patis	£6
Hand-Dived Scallop cucumber, radish, lime, fermented roe (gf)	£8
Poached Prawn green papaya, achiote oil, chilli fish sauce, pickled cucumber	£7
Kilawin chilled sea bream, mango, jalapeno, red pepper, coconut (gf)	£7

Garden

Salted Duck Egg Salad heirloom tomato, mustard leaf (gf/v)	£6
Burnt Eggplant coconut, hazelnut, tomato, apple, beetroot (vg/n)	£7
Burrata pickled plum, yuzu, togarashi, sourdough (v)	£8
Kamote Sweet Potato Salad	£7

Pulutaan - "to nibble"

Ukoy Fritter butternut, carrot, sweet potato, lemongrass chilli dip	£7
Pork Lumpia Spring Rolls atchara, kalamansi patis	£7
Oxtail Kare Kare Croquetas peanut & shrimp sauce, eggplant	£7
Pork Adobo Croquette beans, pork floss, chilli oil	£7
Inihaw Grill Special of the Day	£7

Mains

Tofu Pingutaan jackfruit, black bean, radish	£9
Grilled Daing Mackerel burnt butter, bottarga, ginger, water spinach	£10
Palabok Noodles tiger prawns, squid, mackerel	£10
Lamb Shank Kaldereta kalamansi lime skordalia, Asian veg	£12
Chicken Relleno raisin & carrot stuffing, kalamansi soy sabayon	£9
Cauliflower & Squash Ginataang coconut, snake beans	£9
Soft Shell Crab honey, garlic aliga sauce	£13

Sides

Longanisa Fried Rice peppers, longanisa mince, chilli sambal, fried egg	£7
Steamed Rice sweet potato rice seasoning	£3
Pork Sisig pig's head, fried egg, lemon, chicharron	£6
Pinakbet tiger prawn, crispy pork, shrimp paste, Asian veg	£8
Vegan Pinakbet chayote, eggplant, okra, soy	£5

Dessert

Mango Float	£6
Maja Blanca	£7
Halo Halo	£6

Buko Ice Cream	£3/6
----------------	------

A discretionary 12.5% service charge will be added to your bill
If you have any allergies please inform a member of staff
100-102 Hoxton St, London N1 6SG, UK 020 7729 1444



Red Wines

175 500 750

Garnacha, Trashumante,

Navarra, Spain 2017 5 15 21

Ripe and rounded rich purple berry fruits.

850, Touriga Franca/Tinta Roriz

Portugal, 2015 6.5 18 25

Dark berry fruits shine on the palate. Medium bodied, with hints of chocolate and black pepper.

Organic Nero D'avola, Candido,

Sicily, 2015 7.5 19 28

Rich, ripe, concentrated with bold blackcurrant fruit flavours & hints of savoury spice.

Beaujolais, Gamay, Fleurie,

France, 2017 7.3 21 30

Violets, red berries, flint & spice on the nose. Medium body & crisp acidity. Long finish.

M.Chapoutier, Lirac, Grenache and Syrah 31
France 2016

The palate is broad and concentrated, nice and fresh on entry, disclosing lovely red fruit flavours with powerful smooth tannins.

Pinot Noir, Parker Station,

Santa Barbara, USA, 2016 7.5 22 32

Fresh, sweet cherry & strawberry flavours, hints of black tea & vanilla.

Shiraz, Breechens, Barossa, Australia, 2017 36

Full-bodied voluptuous, great fruit, enduring finish.

Sela, Rioja, Spain 2015 35

93% Tempranillo, 5% Graciano, 2% Granacha

Red fruits and cherries with a bouquet of floral notes. Medium body, very pleasant, tasty and fresh with highly polished tannins giving the feeling of roundness.

Klein Constantia, Cape Town,

South Africa 2014 38

Intense red and black fruit with elegant notes of cinnamon spice on the nose. The palate is full-bodied and savoury

Malbec, Cuvelier Los Andes,

Mendoza, Argentina 2014 43

A lush texture, freshness, balance & just enough acidity. Espresso, black cherry & raspberry aromas.

White Wines

175 500 750

Viura, Finca Cerrada, La Mancha,

Spain, 2017 5 15 21

Pink grapefruit, lemon, mineral complexity.

Viognier, Cuvee de Brieu, France, 2017 23

Juicy aromatic wine with notes of white peach, honey & acacia.

Cantarutti, Pinot Grigio,

Italy, 2017 7 19 26

The style is light, crisp and dry. These characteristics are complemented by aroma notes citing lemon, green apple and blossoms.

Organic Gruner Veltliner, Gruber Roschitz

Austria, 2017 7 20 28

Nettle, white pepper & green apple. A zippy, lively yet structured organic white.

Picpoul de Pinet, Petit Roubie

France, 2017 29

Turkish delight, lychee & freshly cut flowers balance with a lemon peel acidity.

Dry Riesling, Werner, Mosel,

Germany, 2017 8 22 32

Beautiful dry Riesling, bursting with fresh apple, pear, citrus & pinpoint mineral acidity.

Kilikanoon, Semillon, Bermondsey,

London 2015 34

The delicate flavours of lemon curd, French oak creaminess and zesty natural acidity are classic.

Schieferkopf Gewurztraminer, Alsace,

France 2016 35

Sweetness is greedy and toned, well-chiselled by the bitter, marked by touches of zesty citrus.

Albariño, Monte Pio, Rias Baixas,

Spain, 2017 8.2 23 34



Boutique family estate. Left on its "lees" to add complexity to stone fruit, pear

Sauvignon Blanc/Gris, Semillon, Bordeaux

France, 2017 8.5 24 35

Aromas of ripe grapefruit and pineapple leap out of the glass accented by hints of vanilla. Ripe and juicy, packed with vibrant fruit. Fresh and dry finish.

Pinot Gris, Elk Cove, Oregon, USA, 2016 43

Sweet and unctuous aromatics. Crisp palate with vibrant citrus and grapefruit.