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This menu was crafted by William Joshua,
famous masterchef professional



Snacks

Prawn on toast - 7

Two-way sashimi prawns marinated in teriyaki barbecue and finely cut ginger and shallots, on toasted Japanese milk bread topped with truffle mayo and a fresh truffle slice.

Courgette blossom - 7

Crispy aubergine topped with heirloom tomatoes, sambal sauce, tempura courgette blossom flower and lemongrass, topped with mayonnaise and alyssum flowers.

Appetisers

Watermelon Tataki - 15

Compressed and gently dried sesame-crusted watermelon, nori-dusted rice cracker, radish petals, wasabi avocado, sesame & Thai basil emulsion - a plant-based homage to classic tuna tataki.

Quinoa and shiitake mushroom salad - 17

A base of quinoa with mixed broccoli cress, red radish, and mustard green cress topped with cherry tomatoes, shiitake mushrooms, sesame goma dressing, shallots, and ginger.

Búho duck salad - 24

A bed of crispy duck dressed in yuzu sweet chilli, topped with crunchy fennel, mixed cress, orange cubes and pomegranate seeds.

Drunken prawn - 23

Tiger prawns cooked in over-proofed chinese rose wine on a bed of oyster mushrooms, seasoned with garlic, shallots and topped with XO sauce and chimichurri sauce.

The Main Obsession

Chicken roulade with Indonesian spicy aromatic coconut sauce - 28

Chicken cooked three ways wrapped in savoy cabbage leaves, with boiled bok choy trees and an aromatic coconut and chicken sauce with a sambal base.

Truffle ikura egg fried rice - 24

Jasmine rice with chilli and garlic oil, scrambled egg, diced shiitake mushrooms and bok choy, topped with diced sea bass, salmon ikura and poached egg.

Sweet glazed chilean sea bass with laksa sauce and crispy vegetable spring rolls - 38

Sea bass marinated in red bean paste on a base of laksa, finished with carrot, taro and shiitake mushroom crispy spring rolls.

Slow cooked beef in secret satay sauce - 34

48-hour slow cooked beef, smoked over charcoal accompanied with a peanut satay sauce and crunchy vegetable slaw.

Barbary duck breast - 32

Honey and spice glaze, Jerusalem artichoke puree, beetroot dumplings with duck leg confit blackberries, asian soy and duck broth

Companions

Egg fried rice - 7

Jasmine rice with scrambled egg.

Broccolini - 7

Tender-stem broccoli with crispy kale, goji berries and pine nuts.

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Wine Menu



White Wine

Roberto Sarotto 'Campo dell'Olio' Gavi Di Gavi DOCG 2022/23 Piedmont, Italy.	Glass £12 Bottle £35
Villa Bianchin Verdicchio Cdj Class Umani Ronchi, 2023, Italy.	Bottle £35
Chinon Blanc Les Bondonnières, Couly-Dutheil, 2023, France.	Glass £13 Bottle £40
Dog Point Sauvignon Blanc Marlborough, 2023, New Zealand.	Glass £15 Bottle £45
Louis Latour Bourgogne Côte d'Or Blanc 2023, Burgundy, France.	Glass £17 Bottle £50
Planeta Cometa Fiano 2022 Menfi Sicily, Italy.	Glass £18 Bottle £60
Gavidi Gavi Bruno Brogila 2022 Italy.	Glass £18 Bottle £70
Orin Swift Mannequin Chardonnay California, 2022, USA.	Bottle £90
Chablis 1er Cru Butteaux, Brocard 2016, France.	Bottle £110
Hermitage Blanc Les Miaux Ferraton, 2022, France.	(Coravin) £28 Bottle £160
Cervaro della Sala, Antinori 2021, Italy.	Bottle £185
Puligny-Montrachet, Xavier Monnot 2022, France.	Bottle £195

Rosé Wine

Lady A, La Coste 2023, France.	Glass £13 Bottle £40
Miraval 'Sainte Victoire' Rosé 2022, France.	Bottle £50
Whispering Angel, Côtes-de-Provence Rosé 2023, France.	Glass £16 Bottle £50
Château d'Esclans 'Rock Angel' Rosé Côtes de Provence, France.	Bottle £70
Château Sainte Marguerite Fantastique, Cru, 2023 France.	Bottle £85

Sparkling

Crémant de Bourgogne, Brut Réserve Marsigny, France.	Glass £15 Bottle £45
Everflyht Brut, Great Britain.	Bottle £45
Devaux Blanc de Noirs, France.	Glass £17 Bottle £70
Louis Roederer 'Collection Brut' France.	Bottle £95
Bollinger Special Cuvée France.	Bottle £115
Champagne Jacquesson Cuvée 746, France.	Bottle £132
Laurent-Perrier, Rosé, France.	Bottle £155
Ruinart Brut, France.	Bottle £160

Red Wine

Montipagano Montepulciano, Umani Ronchi, 2023, Italy.	Glass £12 Bottle £35
Promesa Rioja Crianza, 2021 Spain.	Bottle £50
Mt Difficulty 'Roaring Meg' Pinot Noir 2022, Central Otago, New Zealand.	Glass £15 Bottle £50
Pèppoli Chianti Classico, Antinori 2022, Italy.	Glass £16 Bottle £60
Au Bon Climat 'Lala Panzi' Pinot Noir 2022, Russian River.	Bottle £90
Séglia, Margaux, 2017, France.	Bottle £110
Ridge Geyserville 2021, USA.	Bottle £115
Barbaresco Bac Turot, Prunotto 2021, Italy.	(Coravin) £35 Bottle £135
Riserva Costasera Amarone Classico, Masi, 2018, Italy.	Bottle £150
Stag's Leap Wine Cellars Artemis is Cabernet, 2021, USA.	(Coravin) £45 Bottle £180
Catena Argentino' Malbec 2021, Argentina.	Bottle £195

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Cocktail Menu



Cocktails

Jack and Coke Float (v) - 16

A playful reimaging on the famous Jack & Coke. This layered cocktail blends the warmth of Jack Daniel's with citrus brightness, creamy vanilla, and a touch of charcoal earthiness—crowned with a light, edible infused ice cream foam for a nostalgic yet elevated finish.

Greek Salad (v) - 15

An avant-garde tribute to the Mediterranean classic. Bone Idyll gin meets savoury tomato, softened and citrus and lifted by a silken egg white foam. A whisper of olive oil, home grown in our garden in Cyprus, and feta adding umami depth, finished with an edible salad crown and a fragrant dusting of oregano.

Coast is Clear - 16

A crystalline and spirit-forward expression of tropical restraint. Bright mango and white vermouth glide over tequila's earthy tones, with gentle bitterness and a saline edge enhancing the clarity of flavor. Clean, bold, and refined - our variation of a white negroni.

Avocado Daiquiri - 15

Creamy, vibrant, and refreshingly unorthodox. This modern daiquiri balances ripe avocado's silkiness with zesty lime and white rum, lightly seasoned with saline to accentuate its subtle vegetal and tropical notes.

Robinson 33 (v) - 16

Mixology at it's finest with a vibrant fusion of tropical sweetness and cinnamon spice, this cocktail pairs tropical pineapple and smooth tequila with a splash of zesty lime. Notes of creamy vanilla swirl through each sip. Bright, bold, and masterfully balanced. "Antonee Robinson's go-to cocktail.

Milk and 2 Sugars - 16

A tea-time twist with cocktail sophistication. Clarified through milk for elegance and clarity, this blend of bergamot, floral Italicus, bitter Campari and gin, and soft sweetness evokes a delicate dessert - complex, fragrant, and comforting.

Shiitake Old Fashioned - 17

A deeply savoury, umami-forward take on a classic Old Fashioned. Earthy shiitake-infused bourbon is mellowed by rich maple and lifted with aromatic bitter — a bold sip for the adventurous palate.

Agua Colada - 15

Consider this the spiritual successor to the Piña Colada. Crystal clear and refreshingly smooth. This cocktail brings a unique interaction of flavour with a scoop of Blood Orange Sorbet in the mix. With a swirl of your spoon transform the flavour and viscosity of the experience. With hints of aleo, coconut and plum. This is a uniquely crafted blend.

Scandi Sour - 17

Luxurious in flavour and silky to touch, this cocktail glides across the palate with elegance. Expertly crafted Belvedere Vodka, Clarified Oat Milk, Fresh Lime and Cardamom infused flavours for a warm aromatic finish. A final garnish of matcha provides a vibrant and striking finale.

(v) virgin cocktails options

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Dessert Menu



Desserts

Ojo de Búho - 14

At night, the owl sees what others miss. Our signature dessert reflects that stillness and precision – black sesame, raspberry, yuzu, matcha, cocoa, and stars that appear only when the light is just right.

Ice Creams

Gochujang dark chocolate and candied chilli - 6

Oolong tea & burnt honey - 6

Smoked banana & five spice - 6

Avocado, coriander & lime - 6

White chocolate, wasabi & olive oil - 7

Soy sauce and kinako cookie - 7

Sorbets

Beetroot & hibiscus - 6

Lychee, lemongrass & thai basil - 6

Cucumber, mint & rice vinegar - 6

Yuzu margarita - 7

Homemade With Love

Cognac & Armagnac

Courvoisier VS - 12

Vecchia Romagna Black - 12

Remy Martin VSOP - 14

Janneau VSOP Armagnac - 16

Hennessy XO - 50

Coffees

Espresso - 3

Flat white - 4

Latte - 4

Cappuccino - 4

Americano - 4