

## POCO - SEASONAL TAPAS

Our food is made with 100% Seasonal, Organic, Locally Grown Vegetables and Free Range Meat

Please see the back of the menu for details of our suppliers and ethos.

### FEBRUARY

Purple sprouting broccoli, blood orange, cardamon, red pepper flakes  
Roast root vegetable salad, medjool dates, yoghurt, pumpkin seeds, ras el hanout  
Gurnard, roast kale, crispbread, caper & green olive dressing  
Shredded pork rib, seeded rye, foraged salad, apple, rhubarb  
Mussels, celeriac, alexanders, cider, cream  
Lamb Shoulder, butterbean, zatar

West Mersea rock oyster, shallot cider vinegar, lemon  
Seasonal greens, lemon  
Portuguese 'punched' potatoes, garlic, rosemary - add harissa/aioli 1 each  
Tortilla, harissa, broad bean tops  
Deep fried oysters, toasted seaweed aioli, yarrow  
Roast beetroot, Beenleigh Blue, almonds, wild mustard leaf  
Butter bean hummus, Broad-bean tops, anchovies, sourdough  
English broad bean falafel, fava puree, pickled turnip, 3 cornered garlic  
Merguez, labneh, puy lentils, burnt shallot  
Saddleback chorizo, red wine  
Berkshire pork belly, lemon, fennel

Harissa / Aioli  
Sourdough, olive oil  
Kalamata olives  
Amfissa olives

Spelt churros, chocolate sauce, ice cream  
Goat's milk chocolate pot, caramelised beetroot, cream  
Organic ice cream, clotted cream, salt caramel, chocolate  
Clotted cream ice cream, espresso

*Please notify us if you have any allergies. We are happy to change dishes to suit your dietary requirements.  
Our food contains nuts and some dishes are made with raw dairy products.*