

# POCO - SEASONAL TAPAS - GLUTEN FREE

## SEPTEMBER

Fennel, cucumber, dill, creme fraiche  
Creamed corn, girolles, smoked butter  
Gurnard, tomatoes, marjoram  
Pigeon, elderberry, cobnut dukkah

West Mersea oysters, cider vinegar, red shallots  
Tortilla, leaves, harissa  
Beetroot purée, beetroot leaf crisps, borage  
Deep fried oyster, kelp aioli  
Merguez, labneh, puy lentils, burnt shallot  
Saddleback chorizo with red wine  
Blackface lamb neck, anchovies, caperberries, swiss chard  
Berkshire pork belly, lemon, fennel

Harissa / Aioli  
Kalamata olives  
Amfissa olives  
Seasonal greens, lemon  
Growing Community's leaves, olive oil  
Portuguese 'punched' potatoes, garlic, rosemary

Seasonal cheese, fermented pumpkin and marrow

Organic ice cream: -clotted cream, salted caramel, chocolate  
Clotted cream ice cream, espresso  
Roasted plum, kernels, vermouth granita, raw milk kefir panna cotta  
Goat's milk chocolate pot, caramelized beetroot, whipped curd

*Please notify us if you have any allergies. Our food contains nuts and some dishes are made with raw dairy products.*

## **TODAY YOUR MEAL CAME FROM...**

Dagenham Growing Communities | Alice Holden  
Chegworth Valley Organic Farm, Kent  
The Butchery | Nathan Mills  
Ginger Pig, Native Breeds Butchery  
Moons Green Charcuterie | John Doig  
SoleShare Community Supported Fisheries | Theresa Douthwright  
Southbank Fresh Fish | Matt Couchman  
Oliveology Organic | Marianna Kolokotroni  
De Calabria | Giuseppe Mele and Fabio  
Roskilly's Organic Ice Cream  
The Tomato Stall  
Neal's Yard Dairy  
Ted's Veg Borough Market  
Mast Brothers Artisan Chocolate  
Essential Trading Co-op Organics

## **POCO'S MISSION:**

Produce delicious, ethical food that has been cooked and sourced consciously with care and thrift.

Source all fresh produce within 50-100 miles of the restaurant  
Work with community projects, farms and small artisan producers  
100% seasonal  
Buy organic  
Only buy fairly traded produce  
Vegetable led  
Cook with whole foods  
Be accessible to everyone  
Only use ingredients free from preservatives and colourings  
Source fish caught using sustainable methods from plentiful stocks as guided by the MCS  
Actively reduce food waste through monitoring and thoughtfulness  
Recycle and compost everything