



SARAP
Filipino Bistro

Platitos/Small Plates

Ensaladang Talong (v) – 8.5
Smoked aubergine, winter tomatoes, salted duck egg

Rellenong Crispy Pata - 13
Twice cooked adobo pork rice stuffed trotter

Market Fish Kinilaw – 12
Coconut vinegar cured market fish, calamansi gel, cucumber

Ulam/Large Plates

Celeriac Kare Kare (ve) – 18
Roasted celeriac, peanut and achuete sauce, truffle

Poussin Inasal - 20
Spatchcocked poussin marinated in lemongrass, calamansi, coconut vinegar cooked over charcoal

Monkfish Escabache - 22
Grilled monkfish, sweet and sour red pepper sauce, pickled peppers

Bistek - 25
Aged rump cap, calamansi and soy jus, grilled leek, pickled shallots, yeasted onion

Sides

Jasmine Rice (ve) – 4

Kale Laing (ve) – 6
Kale slow braised in coconut milk, ginger, garlic and chilli

Hispi Cabbage, Bagoong Butter – 5
Charred hispi cabbage, fermented shrimp butter, crispy shallots and spring onions

Desserts

Suman – 5,50
Banana leaf steamed sweet coconut glutinous rice. Coconut caramel (ve)

Burnt Cassava Cheesecake – 7,50
Cassava, cream cheese, coconut milk and macapuno cream

Sarap Lechon £295

Whole suckling pig for the table (6-8 people) Stuffed with lemongrass and truffled adobo pork rice.

Pre-order only

(v) Vegetarian (ve) vegan

Speak to a staff member if you have any food allergies or dietary requirements