

# MEAT PEOPLE

Nocellara Olives 1.95

Additional Homemade Bread 1.95

<b>Empanada</b> cheese or mushroom	2.95
<b>Endives</b> portobello mushroom, parmesan, parsley, lemon	6.5
<b>Squid</b> fennel, pomegranate, coriander, red onions	7
<b>Tuna</b> orange, lime, soy sauce, coriander	8
<b>Burrata</b> smoked aubergine, gremolata, watercress	8.5
<b>Beef carpaccio</b> green apple, pickled shimeji, pumpkin seeds, horseradish	9
<b>Scallops</b> sweetcorn cream, roots salad	9.5

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<b>Beetroot Risotto</b> parmesan, goat cheese, mint	13
<b>Sea bass</b> cucumber, grapes, almonds	14
<b>Lamb Rump</b> red pesto, fennel, watercress, mint	15
<b>Ox Cheeks</b> asparagus, baby potatoes, sweetcorn, burnt kale	15
<b>Duck breast</b> endives, grapefruit, pistachio	16

<b>Steaks</b>	Min 200g
<b>Fillet</b> Uruguay	/100g 11.5
<b>Rib Eye</b> Argentina	/100g 10.5
<b>Sirloin</b> Argentina	/100g 9

<b>To Share</b>	
<b>Chateaubriand</b> Uruguay	/500g 58
<b>Flat cut sharer</b> Argentina Salsa criolla	/500g 53
<b>Meat People platter</b> Rib eye, Secreto Iberico, Spider Cut	/600g 56

Hand cut chips	3.8
Sweet potatoes chips	3.8
Grilled Asparagus	3.8
Cauliflower gratin	3.8
Sautéed greens	3.8
Heritage tomato salad	3.8

Salsa Criolla / Peppercorn/ Béarnaise / Blue Cheese / Chimichurri 1.95

**Please let us know if you have any allergies or special dietary requirements**

*A discretionary 12.5% service charge will be added to your bill  
All prices include VAT*