

A LA CARTE

PRIVATE DINING

3 Course Menu - £44.90 pp.

Available in our Private Room & Main restaurant

Minimum numbers apply

STARTERS

Cornish crab, "Humita Norteña", pickled kohlrabi & sorrel

Tomatoes & grilled watermelon salad, baked feta & marjoram

Classic beef empanadas, peppers, spring onions & olives

Grilled green asparagus, Hispi cabbage, raw mushrooms & almonds

MAIN COURSES

Ricotta & wild garlic ravioli, broad beans, morel's cream & Parmesan
Butter poached Pollock green peas, Jerusalem artichokes & salsa verde

ASADO | Argentine flank steak, grilled Hispi cabbage & celeriac

Bife Angosto | Sirloin steak (ARG - 300g), hand cut chips & Chimichurri

DESSERTS

Our Milk Cake, citrus crumble & passion fruit

Dulce de leche Crème Brûlée & "banana split" ice cream

Strawberries & rhubarb, mascarpone cream & yerba mate

Petit fours

We will always try to accommodate dietary requirements whenever we can.

Please notify the Manager when confirming your booking

An optional 12.5% service charge will be applied to your bill

All prices include VAT