

"CLASSIC ARGENTINA"
£47.95pp

*Available in our Private Room & Main restaurant
Minimum numbers apply*

STARTER

Selection of homemade "empanadas"
(Including braised beef, cuttlefish & spinach)

MAIN COURSE

Ojo de Bife | Argentine Rib eye steak - 400g
(Served with chips & chimichurri sauce for the table)

DESSERT

Ruibardo estragon | Roasted rhubarb tart, mascarpone, custard & taragon

SUPPLEMENT CHEESE

Queso | Buchanan's cheeses, apple chutney & fruit loaf
(Supplement charge of £8.95 per plate)

Petit fours
(Vegetarian options available upon request)
(Still & Sparkling water included)

Those with dietary requirements or food allergies, please ask for the Manager
An optional 12.5% service charge will be applied to your bill.
All prices include VAT

"SHARING ARGENTINE TAPAS MENU"
£43.95pp

(Available in our Private Room & Main restaurant - Minimum numbers apply)

Nuestro Pan | House breads & smoked cow whey butter
Provoleta | Provolone cheese, almonds & oregano honey

Morcilla | Black pudding croquettes, grilled squid, lemon & apples
Caballa | Cured mackerel, Jersey royals, anchovies & pickled radishes

Asado | Grilled Argentine flank, celeriac, Roscoff onions & nasturtium
Tomates | Tomatoes & grilled onions salad, burrata & wild garlic pesto

Dulce de leche Crème Brûlée & "banana split" ice cream
Our chocolate mousse, honeycomb, clementine's sorbet & olive oil

SUPPLEMENT CHEESE

Queso | Buchanan's cheeses, apple chutney & fruit loaf
(Supplement charge of £8.95 per plate)

Petit fours
(Still & Sparkling water included)

Those with dietary requirements or food allergies, please ask for the Manager
An optional 12.5% service charge will be applied to your bill.
All prices include VAT