

"DINING CHOICE"

£43.95pp

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

Starters

Cornish crab, humita norteña, pickled kohlrabi & sorrel
Roasted beetroot salad, goat's curd, raspberries & walnuts garrapiñada
Beef empanadas, grilled peppers, spring onions & olives (2)

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Main Course

"ASADO" | Grilled flank, plums, girolles & dry Tropea onions  
Delica pumpkin & ricotta agnolotti, sage butter, almonds & Parmesan  
Catch of the day, coco beans, corn, bacon & grilled Hispi cabbage

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Desserts

Our chocolate mousse, honeycomb, cherries & olive oil
Dulce de leche Crème Brûlée & "banana split" ice cream
Buchanan cheese selection, apple chutney & corn toast
(Supplement £2.50 pp)

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Petit fours

(Vegetarian options available upon request)

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 MENU

£47.95pp

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

Selection of Starters

Nuestro Pan | House breads & smoked cow whey butter  
Provoleta | Provolone cheese, almonds & oregano honey  
Morcilla | Black pudding croquettes, squid & tomato jam  
Cangrejo | Cornish crab, humita norteña, pickled kohlrabi & sorrel

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Main Course

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

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Desserts

Our chocolate mousse, honeycomb, cherries & olive oil  
Dulce de Leche | Crème Brûlée & "banana split" ice cream

Petit fours

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