

CLASSIC MENU

£34.95 PER PERSON

(Available in our Private Room & Restaurant – Minimum numbers apply)

STARTER

Selection of home made “empanadas”
(Including braised beef, spinach & chicken)

MAINS

“Ojo de bife” | Rib eye 300gr
(Served with chips, wild rocket salad & house sauces)

DESSERT

“Dulce de leche” crème brulee & “banana split” ice cream
(Vegetarian options available upon request / Tea, coffee & water included)

SUPPLEMENTS

S. Balbo Late Harvest Malbec 2008 | 100ml glass £8.95
Laborum Torrontes 2011 | 100ml glass £11.50
Santa Ana, Extra Brut NV | 125ml glass £5.95
Foster “Lois”, Malbec Rose NV | 125ml glass £6.95

Irish / Brandy / Amaretto Coffee £7.50
Espresso Martini £7.95
Hennessy Fine Cognac | 50ml glass £10.95
Vieux Pierre Calvados | 50ml glass £5.50

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

£39.95 PER PERSON

(Available in our Private Room & Restaurant – Minimum numbers apply)

“Queso de chancho”

Provoleta, almonds & honey
Mackerel “escabeche”

Prawns “al ajo”, pork belly & chorizo
Ricotta gnocchi, grilled pumpkin & sage butter
“Asado” | Flank steak, celeriac & bone marrow
Beetroot, goat’s curd & “garrapiñada”
Chips “Provenzal”

Milk cake & passion fruit sorbet £4.95
“Dulce de leche” crème Brule & “banana split” ice cream £6.95
(Vegetarian options available upon request / Tea, coffee & water included)

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