



Argentinian Night

Thursday 12th September 2024

LIMITED AVAILABILITY
£20 PER PERSON DEPOSIT

Starters

CEVICHE - Seabass ceviche, white radish, shaved almond, ancho chilli oil (F,N) | 12

EMPANADA - Prawn, crab & avocado, datterini tomato (CR,D,E,G) | 10

PROVOLETA - Smoked provolone cheese, plum chimmi churri, charred focaccia (D,G) | 10

BURRATA - Buffalo burrata, blood orange, oregano & honey (D,V) | 12

Sides

Skin on fries (V) | 4

Grilled corn on the cob, chimmi churri & garlic butter (D,S,V) | 5

Tendersteam broccoli, toasted hazelnuts & chilli (N,VG) | 6

Warmed potato salad, spring onions & pancetta (D,M) | 6.5

Chunky chips, truffle & Parmesan (D) | 7

Crab & smoked paprika fries (CR,E,M) | 7.5

From the Fire

CHORIZO - Spiral cut Sirloin 250g (D) | 32

ANCHO - Centre cut eye of the fore rib 300g (D) | 35

COSTILLAS DE ROJANA - Pork rib chop, glazed in maple pear & black sesame 250g (SS) | 28

TIRA DE ASADO - Beef short ribs marinated in oregano & beef fat | 30

FILETE DE PARGO - Charred red snapper fillet, brushed with lime & chilli (F) | 28

All served with balsamic chimmi churri or Mojo Verde, corn & black bean salsa, coal baked potatoes (D)

Desserts

Churros with dulce leche (D,E,G) | 9

Burnt coffee cream, cinnamon & almond cookie (D,E,G,N) | 9

Blood orange tart, orange sorbet (D,E,G) | 9

Salt caramel chocolate pot, pink praline, milk sorbet (D,N,SY) | 10

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)