

## CHEF'S TASTING MENU £90

*Suitable for 2 - 6 guests*

Sucre Spritz Cocktail  
Stuffed Gordal Olives, Aji Verde

-

Burrata, Peaches, Basil, Balsamic Vinegar, Toasted Almonds

-

Tuna Tataki, Orange, Watermelon, Shallots, Capers & Chillies

-

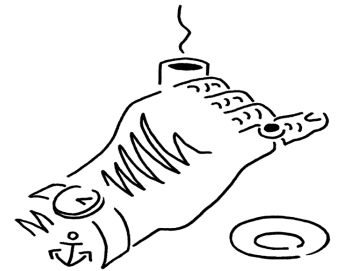
FROM THE STOVE  
Pan-fried Cod, Clams, King Oyster Mushrooms, Chickpeas, Spinach  
& Green Jalapenos "guazzetto"

OR

FROM THE FIRE  
300g Striploin, Chimichurri, Fries

-

Dulce De Leche Fondant, Mascarpone, Hazelnuts  
Tea OR Coffee



### SOMMELIER'S CHOICE

*2021 Domaine Stephane Aldame Montagny 1er Cru, Burgundi £18/ £110*  
*Vibrant, intense core of citrus and stone fruit, zippy and mineral on the finish*

*Bodega Colome 'Autentico' Malbec, Molinos, Salta £18 / £110*  
*Wild, Unoaked Malbec from very old vines at extreme altitude*