

SOMMELIERS CHOICE

La Cayetana Criolla Blanco, Los Chacayes, Argentina 14 / 55
Durigutti 'Proyecto Las Compuertas' Cordiseo, Lujan de Cuyo, Argentina 14.5 / 66

APERITIFS

Immigrant Blend Vermouth / 10
Sucre Spritz / 13
Criolla Sangria / 12

SNACKS

Stuffed Gordal Olives, Aji Verde / 7
Anchovies, Olive Oil, Orange Zest / 9
Crispy Cauliflower Florets, El Hanout, Tahini Yogurt / 8.5
Chickpea Fatbread, Stracciatella, Fennel / 9
Woodfire Aged Cheddar, Chilli & Onion Empanada / 8.5
Woodfire Beef & Chilli Empanada / 9
Chorizo Criollo, Chimichurri / 9.5

SMALL

Castelfranco, Chicory, Pecorino, Jalapeño, Hazelnut / 11
Delica Squash, Harissa, Spring Onion, Pumpkin Seed / 11
Heritage Beetroot, Grapefruit, Stilton / 14
Burrata, Roasted Carrots, Apricot Dressing, Dukkah / 15
Aubergine Escabeche, Garlic Crouton / 15
Mussels, Chorizo, White Wine, Parsley / 13
Seabass Tiradito, Aji Amarillo / 16

STOVE

Smoked Aubergine & Mushroom Cannelloni, Tomato / 23
Arroz Caldoso, Scallops, Cod, Calamari, Squid Ink / 36
Fideua, Guanciales, Shrimp, Capellini, Aioli / 28
Slow Braised Lamb Shoulder, Polenta, Thyme / 34

FIRE

Monkfish, Braised Spiced Butterbeans, Potato Purée / 35
Chicken A La Brasa, Criolla, Coriander Yoghurt / 27
Argentine Beef Entraña, Chimichurri / 27
Iberico Matambre, Gremolata / 36
Argentine 300g Striploin, Chimichurri / 36
British Hereford 180g Fillet, Peppercorn Sauce / 39
Hand-Reared Bone-in Ribeye, Chimichurri / 14.5 per 100g

SIDES

French Fries / 7
Honey Roasted Sweet Potato, Chilli Butter / 6
Kale, Sesame, Chilli / 7.5
Kohlrabi & Apple Salad, Pomegranate, Dill Cream / 8.5
Baby Gem, Pistachio Dressing, Fresh Herbs / 7