



SUNDAY ASADO MENU

£55 per person | Available 12pm - 4pm

Starters

(All To Share For The Table)

Chorizo Criollo, Chimichurri
Woodfire Aged Cheddar, Chilli & Onion Empanada
Chickpea Fatbread, Stracciatella, Fennel

Asado Platter

(Choose One Per Person)

Atlantic North East Cod
Argentine Beef Entraña
Iberico Matambre
300g Striploin (Supplement £10)

All served with Chimichurri and Criolla

Sides

(Choose One Per Person)

Baby Gem, Tomato, Onion, Lemon Dressing
Kohlrabi & Apple Salad, Pomegranate, Dill Cream
French Fries

Dessert

(Your Choice From The Table)

Tiramisù
Argentinian Crème Caramel
Flourless Chocolate Cake, Earl Grey Cream, Toffee and Pears
Fresh Berries and Lemon Meringue Cake



Please let us know if you have any allergies or dietary requirements
A discretionary service charge of 12.5% will be added to your bill
All prices are inclusive of 20% VAT

Cocktails

£12 each

Margarita Fizz

Olmecca Tequila
Italicus rosolio di bergamotto
Fair passion fruit liqueur
Fresh lime juice
Chandon Spritz

Bloody Chorizo Mary

Ketel one vodka
Chorizo fat wash
Roasted cherry tomato
Chimichurri
Capers salt



Sommelier's Choice

Bubbles

NV Casa Boher Extra Brut, Uco Valley, Mendoza £11 | £66
Pinot Noir and Chardonnay made in the traditional method

White Wine

Franz Haas Pinot Grigio, IGT Dolomiti, Italy £13.5 | £58
Honey and lime blossom with a herbal finish

Lupa 'Calle Contastini' Blanco Chardonnay/Semillón, Argentina £15 | £65
Chardonnay with a touch of Semillón. No oak, very pure

Gabo de XII, 'Branco', Godello, Valdeorras, Spain £17 | £73
A wonderful Godello, gentle, floral. bone dry and succulent

Red Wine

Luigi Bosca Pinot Noir, Mendoza, Argentina £13.5 | £58
Crunchy red and black fruits with a distinct mulberry and forest floor character

Lupa 'Calle Contastini' Malbec/Petit Verdot, Argentina £15 | £62
A touch of seasoning in the form of Petit Verdot brings lift to this Unoaked Malbec

Petalos, Descendientes de J. Palacios, Bierzo, Spain £18 | £77
This critically acclaimed wine is made from Mencía. Smoky with plum, Ancient heritage, grape varieties not known, but the intrigue adds to the beauty of this wine