



Sundays 12pm - 4pm
£55 per person

Asado Menu

To Start

Choice of one per person

Chorizo Criollo	Chimichurri
Crispy Cauliflower Florets	El Hanout and Tahini Yogurt
Castelfranco	Chicory, Pecorino, Jalapeño and Hazelnut

Asado Platter

Choice of one per person

Grilled Sea Bream
Argentine Beef Entraña
Chicken a la Brasa

Served with your choice of Chimichurri or Criolla Salsa

Peppercorn Sauce (£3 Supplement)

Served With

Roasted Brussel Sprouts	Kale and Chilli Oil
Carrots & Sweet Potato	Honey Roasted

Dessert

Crème Caramel	Dulce de Leche and Whipped Cream
Chocolate Cremeux	Earl Grey Cream and Poached Pears
Apple and Almond Tart	Oat and Vanilla Cream

Wine

Bubbles	Joseph Perrier Cuvée Royale Brut Champagne, France £18
White	Pinot Grigio, Franz Haas, Trentino - Alto Adige, Italy £13.5
	Calle Contastini, Blanco Canoso, Uco Valley, Mendoza, Argentina £15
	Gaba do Xil, O Barreiro, Telmo Rodriguez, Valdeorras, Galicia, Spain £17
Rose	Carmela Benegas, Rose. Mendoza, Argentina. £12
Red	Malbec "Block 1" Mauricio Lorca. Uco Valley, Mendoza, Argentina £15
	Petalos, Descendientes de J. Palacios/ Bierzo, Castilla y Leon, Spain £18

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish SE Sesame E Egg

Please inform your waiter 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.

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FIRE DINING