

# SET MENU

2 COURSE £17.50 / 3 COURSE £22.50  
ADD PAIRING EXPERIENCE FOR £9

## FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER. PLEASE INFORM US IN THE EVENT THAT YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE SENSITIVE OR ALLERGIC TO ANY OF OUR INGREDIENTS. **THANK YOU**

## STARTERS



### EMPANADA

One of our traditional savoury beef filled pastry

Pairing wine: 125ml glass of San Telmo Malbec, Mendoza- Argentina

### PATE DE PORTOBELLOS **V**

Mushroom pate. Served with bread and caramelised onion

Pairing wine: 125ml glass of Tapiz Merlot, Mendoza - Argentina

### BRUSCHETTA DE MORCILLA

Argentinian Black pudding, tomato, grated Provolone cheese and rocket

Pairing wine: 125ml glass of Elsa Bianchi Cabernet Sauvignon, Mendoza- Argentina

## MAINS

*All our food is cooked fresh to order, so please allow up to 30min for delivery.*

### BURGER CON QUESO

Home-made beef burger with cheese and bacon. Served with thick cut chips

Pairing wine: 125ml glass of San Telmo Malbec Mendoza- Argentina

### BIFE DE CHURRASCO **GF**

Chargrilled Argentine Rump steak. Served with thick cut chips or dressed salad

Pairing wine: 125ml glass of San Telmo Malbec, Mendoza- Argentina

### SPINACH TORTELLINI **V**

With pomodoro sauce

Pairing wine: 125ml glass of Tapiz Merlot, Mendoza - Argentina

## DESSERTS

### FLAN CASERO **GF**

Argentine Creme caramel served with dulce de leche.

### VANILLA ICE CREAM **GF/V**

Two scoops of vanilla ice cream

#### SAUCES 2.85

MUSHROOM SAUCE  
PEPPERCORN SAUCE  
BLUE CHEESE SAUCE

#### TOPPINGS 2.25

PROVENZAL SAUCE  
CHIMICHURRI BUTTER  
CHIMICHURRI SAUCE

### GF (GLUTTEN FREE) / V (VEGETARIAN)

PLEASE INFORM THE DUTY MANAGER IN THE EVENT THAT YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE SENSITIVE OR ALLERGIC. A DISCRETIONARY SERVICE CHARGE OF 10.0% IS ADDED TO YOUR BILL.