

SET MENU

2 COURSE £21.50 / 3 COURSE £27.50

ADD PAIRING EXPERIENCE FOR £10.50

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 Trumpeter Malbec Rose, Mendoza- Argentina

PATE DE PORTOBELLOS **v**

Mushroom pate. Served with bread and caramelised onion

Pairing wine: 125ml glass of Tapiz Sauvignon Blanc, 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/V**

Argentine Creme caramel served with Dulce de Leche.

VANILLA ICE CREAM **GF/V**

Two scoops of vanilla ice cream

DULCE DE LECHE CHURROS **v**

Churros with cinnamon and sugar. Served with Dulce de Leche sauce

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.