

ON ARRIVAL

Glass of prosecco

STARTERS**SCALLOP CEVICHE**

Apple gel, compressed apple, pickled celery, cucumber, citrus dressing

LAMB EMPANADA 

Braised lamb, apricot, red onion, spiced apple chutney

PAN-FRIED ARTICHOKE & MUSHROOM   

White wine, shallots, tofu cream, parmesan

MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri

CHORIZO 250g 

SIRLOIN

AUBERGINE MILANESE  

Tomato, rocket, parmesan

CHICKEN MILANESE 

Fried egg, rocket, parmesan

HAKE  

Chanterelle mushrooms, butter sauce

LOMO 200g (£6 supplement) 

FILLET

DESSERTS**DULCE DE LECHE FLAN**  

Coconut crumble

AFFOGATO  

Espresso, dulce de leche ice cream, shortbread crumble

STICKY TOFFEE PUDDING  

Date sponge, salted dulce de leche sauce, clotted cream

*Maximum eight people per booking.

All prices include VAT and a discretionary 10% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

 Contains nuts

 Contains dairy

 Gluten-free

 Vegetarian

 Vegan