

BESPOKE

BESPOKE: This culinary journey is designed to offer a wide and varied sampling of our finest dishes, carefully selected to complement your personal choice of Argentine wines. A dedicated sommelier will be on hand throughout all the courses to inform and assist in this 'bespoke' tasting experience, selecting character wines from our extensive cellars along the way.

PICADA

Spanish cured meats with Keen's cheddar, marinated artichoke hearts, olives and peppers

STARTERS

ARGENTINE BABY SQUID

Red onion, chilli, cucumber, coriander and Bloody Mary sauce

GRILLED PALMITO AND SHRIMP SALAD

Hearts of palm, shrimp, red pepper, cucumber, mixed leaves and sherry vinaigrette

SWEETBREADS

Grilled veal sweetbreads, potato salad and salsa criollo

MAINS

BIFE DE LOMO (300g)

Fillet – the tenderest cut of all

BIFE DE CHORIZO (400g)

Sirloin – with a belt of tasty crackling

FILLET OF PATAGONIAN SEABASS

Sweet peas, baby spinach, button onions, bacon and lamb jus

SELECTION OF VEGETABLES

DESSERTS

CHOCOLATE TRUFFLE CAKE

Crème fraiche

PANCAKES

Vanilla ice cream and dulce de leche

CHEESE PLATTER

3 regional cheeses, Malbec chutney and crackers

£70.00 PER PERSON

All prices include VAT. Service charge is not included; however, a discretionary 10% will be added to parties of six persons or more.

Some dishes may contain nuts.