## STARTERS

SAUTÉED PRAWNS 585kcal
Tomato, garlic, olive oil, bread
TROUT CEVICHE 265kcal Heart of palm mayonnaise, pickled cucumber, fresh dill

BURRATA V 507kcal
Tomato salad infused with truffle, aged balsamic, toasted sourdough

## MAINS

All mains are served with sautéed broccoli and either chips or a seasonal salad. Steaks are served with your choice of sauce

TIRA DE ANCHO 400G 1157 kcal
RIBEYE. Spiral cut, slow grilled
SECRETO IBERICO 734kcal
Malbec jus, quince purée
WHOLE GRILLED SEA BASS 298kcal
Early harvest olive oil, herbs, lemon

LOMO 300G 426kcal
FILLET. Lean and tender with a delicate flavour

MUSHROOM TAGLIATELLE v 1008 kcal Torrontés cream, truffle oil, free range egg yolk

DESSERTS
SALTED DULCE DE LECHE
CHEESECAKE v 607kcal
Toasted marshmallow

CHOCOLATE BROWNIE v ve 328 kcal
White chocolate ice cream

## CHEESE

CHEESE SELECTION v 719 kcal
Selection of three British cheeses, farmhouse chutney, crackers

ALLERGEN INFORMATION
Scan the QR code to find out more about allergen details

## Add a sapling to your menu to offset your meal

By adding a $£ 5$ donation to our charity partners 'Not for Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

