STARTERS

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

SMOKED CORN CEVICHE V Ve 323kcal
Avocado, pickled red onion, tomato,
mint, maple and lime dressing

BEEF EMPANADA 236kcal
Served with salsa golf

SEA BASS CEVICHE 349kcal
Picante rojo, avocado, arepa bread

MAINS
All mains are served with chips or seasonal salad and steaks served with peppercorn sauce

WHOLE GRILLED SEA BASS 298kcal
Early harvest olive oil, herbs, lemon

SECRETO IBERICO 734kcal
Malbec jus, quince purée

LOMO 200G 307kcal
FILLET. Lean and tender with a delicate flavour

ANCIENT GRAIN SALAD V 646kcal
Sesame feta, almonds, pistachio,
cranberries, green goodness dressing

ANCHO 300G 767kcal
RIBEYE. Delicately marbled throughout
for superb, full-bodied flavour

DESSERTS

**SALTED DULCE DE LECHE
CHEESECAKE** V 607kcal
Toasted marshmallow

CHOCOLATE BROWNIE V Ve 328kcal
White chocolate ice cream

STICKY APPLE & DATE PUDDING V 1159kcal
Calvados infused toffee sauce, double cream

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

V Vegetarian   Ve Vegan