

EVENING SET MENU

Three courses | 29.5
Sunday - Wednesday | 5pm - Close



STARTERS

CHUNKY MINESTRONE SOUP

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

ECUADORIAN CEVICHE

Prawns 'cooked' in leche de tigre with avocado, red onion, coriander

SAUSAGE AND RED PEPPER CONFIT

Traditional Argentine sausage with a sweet and spicy pepper confit

THREE CHEESE EMPANADA

Rocket, pickled red onion, salsa golf

MAINS

RUMP 200G AND CHIPS

The leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

BARBACOA GLAZED SALMON

Sesame tofu cream, red meat radish, coriander and mint salad

CHICKEN MILANESE

Chicken breast and rocket salad with lemon and Parmesan

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

CHOCOLATE BROWNIE

White chocolate ice cream

COCONUT TRES LECHES

Argentine cake made with three types of milk, served with pear sorbet and compressed pears

SORBET SELECTION

Raspberry | Chocolate | Lemon



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Adults need around 2000kcal a day. Available for groups of up to 8 guests. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.