

## 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

#### THREE CHEESE EMPANADA

Rocket, pickled red onion, salsa golf

#### SAUSAGE AND RED PEPPER CONFIT

Traditional Argentine sausage with a sweet and spicy pepper confit

### 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.