

STARTERS

BEEF & OLIVE EMPANADA

Served with salsa golf

PUMPKIN, RICOTTA AND
SAGE RAVIOLI

Pumpkin purée, walnuts, sage and
vegetarian Parmesan

TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic
dressing and sweet tomato relish

ARGENTINE PRAWN COCKTAIL

Prawns with a Latin Marie Rose sauce
and sourdough

MAINS

All mains are served with chips or grilled Tenderstem broccoli. Steaks are served with
peppercorn sauce

FILLET 200G

Lean and tender with a delicate flavour

SEARED SALMON STEAK

Served with a Puttanesca sauce

RIBEYE 300G

Delicately marbled throughout for superb,
full-bodied flavour

AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit
tomato sauce

CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

DESSERTS

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART

Strawberry sauce, strawberries

CHOCOLATE BROWNIE

White chocolate ice cream



ALLERGEN & NUTRITIONAL
INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

Adults need around 2000kcal a day.
All prices include VAT and a discretionary 13%
service charge will be added to your bill.