




Signature

 Denotes the vegan options

 Denotes the vegetarian options

 Denotes our gluten-free options

All prices include VAT and a discretionary service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

SIGNATURE

£58.00

All dishes below will be available to select on the day

STARTERS

BEEF EMPANADAS

Hand diced beef, red peppers, raisins, Spanish onions and cumin

SUMMER BEET SALAD V G

Shaved fennel, burnt orange and watercress

SPANISH CHORIZO

Morcilla and romesco

CRISPY SOFT SHELL CRAB

Chimi slaw, fresh mango and ginger dressing, pomegranate seeds and coriander

SPICED CORN SOUP

Roasted sweetcorn, crème fraîche, ají molido, coriander cress and seared blood pudding

MAINS

BIFE DE ANCHO 300g

Ribeye served with chimichurri

BIFE DE CHORIZO 300g

Sirloin served with chimichurri

BIFE DE CUADRIL 300g

Rump served with chimichurri

SUMMER PEARL BARLEY Ve G

Pea and mint purée with garlic chips and mint crisps

SEARED TUNA STEAK

Mango and cucumber salsa and burnt lime

SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar. Simply served with roasted garlic and lemon

All served with chips, humita salteña and mixed salad

DESSERTS

DULCE DE LECHE CHEESECAKE

Hot, salted dulce de leche and toasted marshmallow

SELECTION OF CHEESE

A selection of Cryer & Stott cheeses served with apple cider chutney and oat cakes

ARGENTINE ICE CREAM V G

Ice cream from The Ice Cream Union. Vanilla, dulce de leche, chocolate

SUMMER FRUITS G

Chandon and passion fruit jelly, lemon water sorbet, pineapple and summer berries infused with Malamado

CHOCOLATE TRUFFLE TORTE V

Dulce de leche, chocolate candy, broken cantuccini biscuit and alfajores ice cream