



NATIONAL DAY SEPTEMBER 2021

STARTERS

SUNDRIED TOMATO PATE* Piquillo pepper,
whitebean pate, toasted focaccia

CHORIZO CRIOLLO Apple chutney

ARGENTINIAN MORCILLA (pan fried) Rocket, apple
chutney

**SMOKED SALMON AVOCADO & CREAM CHEESE
ROULADE**
Cream cheese, fresh dill, capers, mustard

EMPANADAS (CHOOSE ONE) Chicken, beef, blue
cheese or vegetable, with alioli

MAIN

CHATEAUBRIAND ON THE STONE (sharing between
two) Spanish fillet served rare on the hot stone, fresh
rosemary, garlic

SIRLOIN STEAK (Lomo bajo) Strong flavour, chargrilled
on the open flame

SPANISH FILLET (Solomillo – Galicia) Incredibly tender,
succulent fillet steak, chargrilled on the open flame

CHARGRILLED MARINATED CHICKEN SUPREME
Chimichurri

MARINATED PAN FRIED TOFU Mediterranean roasted
vegetables, pesto

CHARGRILLED SEARED TUNA STEAK
Served on the stone

SHARING SIDES

between two

OVEN BAKED VEGETABLES
CHIPS
PATATA LA PAMPA

SHARING SAUCES

between two

PEPPER
BLUE CHEESE

DESSERTS

BAKED CHEESECAKE

BANOFFEE PIE

Biscuit base, banana, dulce de leche and whipped
cream.

ICECREAM – 2 scoops

Vanilla, chocolate
Lemon, mango sorbet

£36.50 per person

Children's menu available or half price for 11 years
and under

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information. Should you require a gluten free dish please speak to one of the team.