

CHEF'S TASTING MENU £90

Suitable for 2 - 6 guests

Sucre Spritz Cocktail
Stuffed Gordal Olives, Aji Verde

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Burrata, Heritage Tomatoes, Basil, Balsamic Vinegar & Toasted Almonds

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Tuna Tataki, Fragola Grapes, Capers, Shallots and Lime Juice

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FROM THE STOVE
Pan-fried Cod, Clams, King Oyster Mushrooms, Chickpeas, Spinach
& Green Jalapenos "guazzetto"

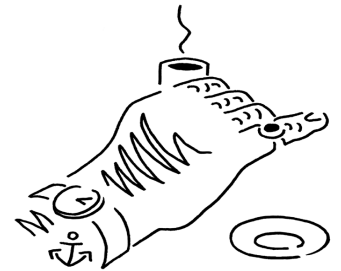
OR

FROM THE FIRE
300g Striploin, Chimichurri, Fries

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Dulce De Leche Fondant, Mascarpone, Hazelnuts

Tea OR Coffee



SOMMELIER'S CHOICE

2021 Domaine Stephane Aldame Montagny 1er Cru, Burgundi £18/ £110
Vibrant, intense core of citrus and stone fruit, zippy and mineral on the finish

Bodega Colome 'Autentico' Malbec, Molinos, Salta £18 / £110
Wild, Unoaked Malbec from very old vines at extreme altitude