

2 courses £29 - 3 courses £35

Small		
Padron Peppers <sup>VG</sup>	Mojo Rojo	
Sweet Corn "Ribs" <sup>v</sup>	Lime, Tajine and Ancho Salt	
Chorizo Criollo	Chimichurri	
Smoked Peppers Salad VG	Grated Tomato, Pine nuts, Cumin, Extra Virgin Olive Oil	
Large		
Wild Sea Bass	Bilbaina Sauce	
Baby Chicken	Coriander, Lime and Avocado	
Argentine Beef Entraña	Chimichurri (£4 Supplement)	
Gnocchi Sorrentina <sup>v</sup>	Cherry Tomato, Basil and Burrata	
Sides		
French Fries	Herb Salt	7
Sweet Potato <sup>v</sup>	Maple, Lime & Korean Chilli Butter	8
Grilled Mushrooms <sup>vg</sup>	Anticucho Marinade 7.5	5
Charred Broccolini <sup>vg</sup>	Ají Amarillo	8
Dressed Baby Gem <sup>vG</sup>	Fresh Herbs	7
Spinach Gratin <sup>v</sup>	Aged Comté 8.	5
Desserts		
Crème Caramel	Dulce De Leche, Cream	
Chocolate Cremeux	Earl Grey Cream, Pears	
Dulce De Leche Fondant	Mascarpone, Hazelnuts (£4 Supplement)	

V Vegetarian VG Vegan