

ARGENTINIAN STEAK EXPERIENCE

£80 | SERVES 2

Where simplicity meets sophistication, to ensure every mouthful is a celebration of our finely sourced ingredients. All of our steaks are aged for a minimum of 28 days to create the optimum depth of flavour. From the robust and savoury notes of our rump, to the rich marbling of our ribeye, these bold flavours will transport you to the vast Pampas Plains of Argentina.

So relax, unwind, and enjoy the culinary delights that await.

THE EXPERIENCE

450G RUMP & 275G RIBEYE

Served with roast tomatoes & mushrooms,
house salad, fries & your choice of two sauces

SAUCES

Peppercorn | Gorgonzola | Truffle Butter | Salsa Verde

RECOMMENDED WINE PAIRINGS

White

Gavi di Gavi La Soraia
La Caplana, Piemonte

Red

Valpolicella Classico Superiore Ripasso
Monteci, Veneto

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code.



Steak Experience Estate