

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,
mixed salad, fries & your choice of two sauces

SAUCES

Peppercorn | Gorgonzola | 'Nduja butter

RECOMMENDED WINE PAIRING

	175ml	Bottle
WHITE		
GAVI DI GAVI DOCG LA SORAIA <i>La Caplana, Piemonte</i>	£11.00	£43.00
RED		
VALPOLICELLA RIPASSO <i>Monteci, Veneto</i>	£10.75	£42.00

Allergens & Calories

Scan this code

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.

