



STEAK & MALBEC DINNER

THURSDAY 21ST MARCH 2019

From 7pm, to dine at 7.30pm

ARRIVAL

PROSECCO & CANAPÉS

MAIN

100Z DRY AGED RIBEYE STEAK

Twice Cooked Chips, Confit Tomato, Rocket Salad & Peppercorn Sauce

Malbec, Chamuyo Mendoza, Argentina

Juicy with flavours of blackberries, ripe cherries & plums

Malbec, Ruca Malen, Argentina

A premium example of Argentina's signature grape, a stunning full-bodied powerful red

PUDDING

CHOCOLATE FONDANT

Salted Caramel & Hazelnut

Pedro Ximenez Solera Reserva NV, Emilio Lustau, Spain

Luscious notes of dried figs, chocolate, caramel & coffee

£34.95pp

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
Full payment required at time of booking. Vegetarian menu available upon request.