



**FIRE DINING
SUNDAY ROAST**

ALL DAY
£45 per person

FREE-FLOW

90 minutes of free-flow £20/person

SPARKLING	NV	Prosecco Superiore Brut, Asolo, Sacchetto, Veneto, Italy
WHITE	2024	Serbal, White Blend, Bodega Atamisque, Mendoza, Argentina
RED	2022	Malbec, Coleccion, Bodega Privada, Mendoza, Argentina

ENTRANTES PLATTER

Chorizo Platter
Argentinian chorizo
Morteau
Morcilla

Raw Platter
Tuna, Black Garlic
Sea bream, Aji Amarillo
Beef Tartare, Marinated Egg yolk

Vegetable Platter
Jerusalem Artichoke, Pear
Stracciatella, Figs
Padron peppers, Za'atar

PLATO PRINCIPAL

Corn-fed chicken
Salmoriglio, Confit Garlic

Sea Bass
Bilbaina sauce, Crispy Leeks

Braised Beef Short Rib
Mushed Potato

Celeriac Risotto
Chanterelles, Smoked almonds, Aged Parmesan

FIRE GRILLED SPECIALS (SERVES TWO)

800G OF 45-DAY DRY AGED RIBEYE – SUPPLEMENT OF £45/PERSON

800G OF ARGENTINIAN CHATEAUBRIAND – SUPPLEMENT OF £45/PERSON

SIDES (£6 each)

FRIES

BROCCOLINI

MASHED POTATO

CAVOLO NERO

DESSERT

Crème Caramel
Dulce de leche

Plum & Almond Tart
Plum jelly, vanilla chantilly

V Vegetarian VG Vegan

Please let us know if you have any particular allergies or dietary requirements

A discretionary service charge of 13.5% will be added to your bill

All prices in GBP & inclusive of 20% VAT

In order to reduce carbon emission and glass usage, we serve unlimited filtered still and sparkling water for 1.50 GBP per person.