



**FIRE DINING
SUNDAY ROAST**

ALL DAY
£45 per person

FREE-FLOW

90 minutes of free-flow £20/person

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

ENTRANTES (choose one)

CHORIZO PLATTER

Argentine chorizo
Merguez Fennel &
peperoncino

RAW PLATTER

Tuna, black garlic Sea
bream, aji amarillo Beef
tartare, soy egg yolk

VEGETABLE PLATTER

Jerusalem artichoke
Beetroot, dill yoghurt
Padron peppers, za'atar

PLATO PRINCIPAL (choose one)

BAVETTE

Chimichurri

CORN-FED CHICKEN

Salmoriglio, confit garlic

SEA BASS

Bilbaina Sauce

CELERIAC RISOTTO

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 £50/PERSON

SIDES

FRIES	6.5	BROCCOLINI	8	CAVOLO NERO	7
MASHED POTATO	8	GREEN SALAD	6		

DESSERT (choose one)

OLIVE OIL CAKE

Whipped Jersey yoghurt

DULCE DE LECHE FONDANT

Mascarpone cream

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.