

85 per person | Our most luxurious menu,  
offering four courses

### Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

## STARTERS

### SEARED DIVER SCALLOPS

'Nduja butter, aguachile verde

### HAMACHI TIRADITO

Truffle mayonnaise, yuzu soy pearls,  
panko crumble

### BURRATA

Tomato salad infused with truffle,  
aged balsamic, toasted sourdough

## MAINS

All mains are served with sautéed broccoli and either chips or a seasonal salad. Steaks are served with your choice of sauce

### TIRA DE ANCHO 400G

RIBEYE. Spiral cut, slow grilled

### LOMO 300G

FILLET. Lean and tender with a delicate flavour

### SECRETO IBERICO

Malbec jam, herb salad

### RIGATONI

Tomato sugo, goat's curd, lemon basil

### WHOLE GRILLED SEA BASS

Early harvest olive oil, herbs, lemon

## DESSERTS

### SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow

### CHOCOLATE BROWNIE

White chocolate ice cream

### CHEESE SELECTION

Selection of three British cheeses,  
farmhouse chutney, crackers

 Vegetarian  Vegan



#### ALLERGEN & CALORIE INFORMATION

Scan the QR code to view calories and  
find out more about allergen

#### Add a sapling to your menu to offset your meal

By adding a £5 donation to our charity partners 'Not for Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes, it does not indicate if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.