

**VIRTUOSO**

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This culinary experience explores the excellence that Argentine cuisine offers, featuring signature dishes of our celebrated Argentine Executive Chef, Fernando Trocca.

### **SHRIMP CAUSITA**

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Green olives, eggs, avocado, aji Amarillo potatoes and red pepper mayonnaise

### **SALMON CEVICHE**

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Cured in citrus juices, avocado, palm hearts and roasted pepper sauce

### **RISOTTO**

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Radicchio, malbec and parmesan

### **GRILLED PORK MATAMBRE**

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Spiced sweet potato purée and watercress

### **CHURRASCO DE LOMO** 200g

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A spiral cut of fillet marinated for 48 hours in garlic, parsley and olive oil. Served with baby gem salad

### **DESSERT SAMPLER**

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Semifreddo, rum and raisin bread pudding and chocolate and hazelnut truffles

### **CHEESE**

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A selection of British and Irish cheeses including Montgomery's Cheddar, Stichelton and Tunworth served with Malbec and Torrontés paste and oat cakes

### **ACCOMPANYING FLIGHT OF WINE** **£48.25**

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ZUCCARDI BLANC DE BLANCS SPARKLING 125ML

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SELECCION G TORRONTES 100ML

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LUIGI BOSCA CORTE G BLANCO 100ML

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VINA PATRICIA MALBEC 100ML

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GRAN LURTON CABERNET SAUVIGNON 100ML

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CORTE G RUTA 89 RED BLEND 100ML

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EL PORVENIR LATE HARVEST TORRONTES 100ML

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ZUCCARDI MALAMADO PORT STYLE MALBEC 50ML

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### **£79.50 PER PERSON**

All prices include VAT. Service charge is not included; however, a discretionary 10% will be added to parties of six persons or more.

Some dishes may contain nuts.