



APERÓ

Festa del Papa' 2025

15th of June 11:30am – 3pm / 6pm – 10pm

**£55 per person – Minimum 2 guest with a bottle of
Tempranillo Novum Spain 2021**

Amuse bouche

Beef tartare on croute (E,G,Mu,Sd)

Main

30 days dry aged Tomahawk (Sd,Mu,Ce,M)

Served with: Mixed leaf salad, French fries, grilled asparagus, spinach
Sautee, red wine jus & chimichurri

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free