SUCRE

Margarita of the month / 17
Chimichurri margarita

Chipá, Argentine cheese bread [v] / 5
Cheddar & caramelised onion empanada [v] / 8.5
Braised ox cheek empanada / 9
Padron peppers, za'atar [vg] / 9.5
Tuna loin, tomato compote, parmesan / 15
Smoked cecina / 12
Argentine chorizo, Moscatel peppers/ 10

Sea bream tiradito, orange, shiso / 18.5
Winter tomatoes, house ricotta, seaweed, pine nuts [v] / 14
Argentinian white prawns, kombu butter / 18
Fennel, whipped feta, pomegranate [v] / 14.5
Crab tostada, brown crab mayonnaise / 26.5
Leeks, romesco [vg] / 11
Gnocchi, parmesan, girolles / 14
Smoked beetroot, cashew cream, pickled walnuts [vg] / 15
Chicken thighs, maitake mushrooms, satay / 18

Monkfish, salsa macha, pickled lime / 39
Sea bass bilbaina, turnip tops / 36
Chicken, salmoriglio, confit garlic / 32
Hispi cabbage, beurre blanc [v] / 17
Tamworth pork chop, beetroot ketchup / 37
Duck breast, braised red cabbage, clementine / 28
Aubergine, burnt pepper [vg] / 22
Tuna collar, peppercorn sauce / 49
Lamb shoulder, parsnips, salsa verde / 45
Iberico pork "matambre" 250g / 42
Argentine sirloin 300g / 42
Paddock farm bone in rib-eye 800g / 120
Paddock farm t-bone 1000g / 130

Mixed leaves [vg] / 6
Fries [vg] / 6.5
Radicchio, caper & raisin dressing, pecorino [v] / 7
Grilled vegetables [vg] / 7.5
Broccolini, aji amarillo [vg] / 9
Roasted chestnuts, bone marrow / 9

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WINES BY THE GLASS
125ML / 375ML / 750ML

SPARKLING

Prosecco Contarini Blanc de blancs 9.5 / 45
NV, VENETO, ITALY
Veuve Clicquot Yellow Label Brut 19 / 99
NV, CHAMPAGNE, FRANCE

WHITE

Verdejo Cal Y Canto 8 / 23 / 45
2023, CASTILLA, SPAIN
Torrontés Bodega Colomé Estate Series 9.5 / 26 / 49
2024, SALTA, ARGENTINA
Albarino Reserve Bodega Garzon 11 / 33 / 65
2023, MALDONADO, URUGUAY
Chablis Famille Savary 15 / 45 / 85
2023, BURGUNDY, FRANCE
Sancerre ‘Terre de Silex’ Chateau de Sancerre 23 / 64 / 125
2022, LOIRE VALLEY, FRANCE
Chardonnay ‘White Bones’ Catena Zapata 35 / 99 / 195
2022, MENDOZA, ARGENTINA

ROSE

Criolla Rosado Recoleta 9.5 / 27 / 49
2024, UCO VALLEY, ARGENTINA
Whispering Angel Chateau d'Esclans 12.5 / 29.5 / 58
2024, COTES DE PROVENCE, FRANCE

RED

Tempranillo Vega Badenes Bodegas Isidro Milagro 8 / 23 / 45
2024, CASTILLA, SPAIN
Bonarda Clasica Colonia Las Liebres 9.5 / 26 / 49
2024, MENDOZA, ARGENTINA
Malbec Clasico Altos Las Hormigas 10 / 28.5 / 55
2022, SALTA, ARGENTINA
Malbec ‘Argentino’ Catena Zapata 35 / 99 / 195
2022, MENDOZA, ARGENTINA
Valpolicella Ripasso Superiore ‘Macion’ 13 / 38 / 75
2020, VENETO, ITALY
‘G d'Estournel’ Chateau Cos d'Estournel 19 / 55 / 105
2019, BORDEAUX, FRANCE
‘Cheval des Andes’ Cheval Blanc/Terrazas de los Andes 44 / 125 / 245
2007, MENDOZA, ARGENTINA

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