

HEANEY & MILL

ARGENTINIAN

BEEF

NIGHT

WINE FLIGHT INCLUDED

THURSDAY 30TH OF MARCH

SUCCULENT ARGENTINIAN STEAKS
PAIRED WITH EXCLUSIVE WINES

£49.95 PER PERSON

4 COURSE ARGENTINIAN BEEF MENU

1ST COURSE

ARGENTINE CHEESE BREADS

CHIMMICHURI MAYONNAISE

- DOÑA PAULA 'SAUVAGE BLANC', UCO VALLEY NV -

2ND COURSE

“CUADRIL”

HEART OF RUMP STEAK TARTARE, (60G) YERBA MATE TEA,
ARLINGTON WHITE EGG JAM AND TOASTED BRIOCHE.

- PIATTELLI VINEYARDS, CAFAYATE, PREMIUM MALBEC 2021 -

3RD COURSE

“LOMO”

FILLET STEAK SERVED MEDIUM RARE (100G),
CARAMALISED ONION PUREE, ASPARAGUS AND WALNUT

- ZORZAL 'EGGO FRANCO', TUPUNGATO, CABERNET FRANC 2019 -

4TH COURSE

“ANCHO”

SERVED MEDIUM (125G) CAFÉ DE PARIS BUTTER, BEEF DRIPPING
CHIP.

- MATIAS RICCITELLI 'THE APPLE DOESN'T FALL FAR FROM THE TREE',
LUJAN DE CUYO, BONARDA 2020 -