

On 4th September...

South American Food & Wine Pairing

Join us on 4th September for our South American food & wine pairing evening, hosted by our friends at Boutinot wines.

For £45 per person - you will receive a delicious pisco sour welcome drink followed by a 5 course tasting menu - each course perfectly paired with a vibrant South American wine.



Tasting Menu

Amuse Bouche – Whipped Queijo Minas, toasted tortillas, chilli & dark chocolate mole

Starter - Sweet potato & white bean carbonada, mini arepas

Intermediate – Roasted Seabass, red & white quinoa salad, salsa rojo

Main - Chargrilled bavette steak, chimmichurri, brisket empanada, burnt lime

Dessert - Quince pastafrola, Cachacha poached quince, vanilla gelato, pistachio crumble

Vegetarian Tasting Menu

Amuse bouche – Whipped vegan cheese, toasted tortillas, chilli & dark chocolate mole

Starter - Sweet potato & white bean carbonada, mini arepas

Intermediate – Salt baked cassava, red & white quinoa salad, salsa rojo

Main – Chargrilled aubergine steak, chimmichurri, vegetable empanada, burnt lime

Dessert - Quince pastafrola, Cachacha poached quince, vanilla gelato, pistachio crumble



THE RED SETTER IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan / (ng) non gluten containing