PARKER'S TAVERN 91834

MEAT FEAST

Experience the distinct flavours of our locally sourced meat, all expertly cooked over charcoal.

This traditional method imparts a unique smoky aroma and enhances the natural taste of our fresh ingredients, creating a dining experience that is both authentic and unforgettable.

Enjoy the rich, char-grilled perfection in every bite.

35oz RIB EYE EAST ANGLIAN

6oz BRITISH BAVETTE

400g CHICKEN POUSSIN

100g SPANISH CHORIZO

All served with mixed salad & French fries, accompanied by green & red Chimichurri, salsa criolla

£120

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MALBEC

2022 MENDOZA MALBEC RESERVE Finca Flichman, Caballero de la Cepa

Deep ruby-red hue, it offers a captivating bouquet of black fruits, violet, and subtle oak. The velvety palate reveals rich flavours, balanced tannins, and a lingering finish.

40

2020 DISOBEDIENCE Francis Mallmann Red Blend, Mendoza

Deep ruby with violet hues and aromas of blackberries, cherry, and wild herbs. The palate is vibrant and fruit forward with subtle hints of spice. Full-bodied with fine-grained tannins, with a persistent, rich finish.

50

2021 BODEGA Colomé Estate, Salta, Malbec (V)

Deep, bright red in colour. It has intense aromas of blackberries, red fruits and floral notes and hints of spice from the well-integrated oak. It is fresh and fruity on the palate with ripe black fruits alongside spicy oak and hints of pepper.

62

2020 'ALTOS LAS HORMIGAS' Uco Valley

Complexity, concentration, and texture. Deep ruby red in colour with violet hues, the nose is intense and elegant, showing layers of black cherry and plum alongside herbal notes of eucalyptus and a touch of minerality. On the palate it is juicy and fresh with fine tannins providing structure.