

FEAST MENU

£80.00

Our most luxurious menu, offering four courses

GAUCHO

STARTERS

SEARED DIVER SCALLOPS G D 277kcal

Nduja butter, aguachilli verde

TUNA TIRADITO G 145kcal

Coconut milk dressing, lime, plantain crisp

BURRATA G D V 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

MAINS

All mains are served with sauté broccoli and either chips or a seasonal salad

Steaks are served with your choice of sauce

TIRA DE ANCHO 400g 1157kcal

RIBEYE. Spiral cut, slow grilled

LOMO 300g 426kcal

FILLET. Lean and tender with a delicate flavour

MARINATED PORK MATAMBRE G 768kcal

Malbec jam, herb salad

MAIZE CANCHA BREADED

MERLUZA G D 734kcal

Picante rojo, lemon aioli

GNOCCHI N G V 718kcal

Kale pesto, parmesan

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE G D V 607kcal

Toasted marshmallow

CITRUS FLAN N D V 234kcal

Blueberry compote, salted peanuts, peanut snow

CHEESE SELECTION

CHEESE PLATTER G D V 719kcal

Selection of three British cheeses, farmhouse chutney, crackers

G Contains gluten N Contains nuts D Contains dairy V Vegetarian Ve Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill