

## VALENTINES DAY MENU

£80.00 per person | Includes half a bottle of Viña Patricia

# GAUCHO

### STARTERS

Choose from one of the following

#### STEAK TARTARE [D]

Sirloin beef, slow cooked duck egg, cracker

#### SHRIMP CEVICHE [D][G]

Mojo rojo, avocado, arepa bread

#### BEETROOT TARTARE [V][D]

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing

### MAINS

#### CHATEAUBRIAND 450G [G]

Centre cut of lomo, slow grilled *(to share)*

#### GNOCCHI [V][Ve]

Pumpkin puree, roasted pumpkin, pumpkin crisps

### SIDES

Choose from one of the following

#### CHIPS [G][V][Ve]

Thyme salt

#### KING OYSTER MUSHROOMS [D][G][V]

Pan fried, chilli, garlic and chive dressing

### SAUCES

Choose from one of the following

#### Firecracker chimichurri [G][V][Ve]

#### Peppercorn [D][G]

#### Béarnaise [D][G][V]

#### Blue cheese [D][G][V]

#### GREEN BEANS [D][G][V]

Confit garlic, lemon, butter

#### SPINACH [G][V][Ve]

Garlic, lemon

### DESSERT

#### TRAY BAKED COOKIE DOUGH [V][D]

Double chocolate chip cookie, dulce vanilla ice cream *(to share)*

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

[N] Contains nuts [D] Contains dairy [G] Gluten-free [V] Vegetarian [Ve] Vegan