

FEAST MENU

£80.00

Our most luxurious menu, offering four courses

GAUCHO

STARTERS

SEARED DIVER SCALLOPS 277kcal

Nduja butter, aguachilli verde

TUNA TIRADITO 145kcal

Coconut milk dressing, lime, plantain crisp

BURRATA 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 768kcal

Malbec jam, herb salad

PASTA ALLA NORMA 564kcal

Sautéed aubergine, spiced tomato sauce, vegan parmesan

WHOLE GRILLED SEABASS 298kcal

Early harvest olive oil, herbs, lemon

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE 607kcal

Toasted marshmallow

STICKY APPLE & DATE PUDDING 612kcal

Calvados infused toffee sauce, double cream

CHEESE SELECTION

CHEESE PLATTER 719kcal

Selection of three British cheeses, farmhouse chutney, crackers

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

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