

SIGNATURE

£70.00

Select with your waiter

GAUCHO

STARTERS

BURRATA V 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

BETROOT CEVICHE V 53kcal

Heritage beetroots, mango nectar dressing, red onion, chilli, corriander, nasturtium

BEEF EMPANADA 236kcal

Served with salsa gulf

TUNA TIRADITO 145kcal

Coconut milk dressing, lime, plantain crisp

MAINS

All mains are served with chips or seasonal salad and steaks served with peppercorn sauce

ANCHO 300G 767kcal

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

LOMO 225G 321kcal

FILLET. Lean and tender with a delicate flavour

WHOLE GRILLED SEABASS 298kcal

Early harvest olive oil, herbs, lemon

PASTA ALLA NORMA V 564kcal

Sautéed aubergine, spiced tomato sauce, vegan parmesan

CHICKEN BREAST 930kcal

Lightly floured chicken breast, red grape agrodolce

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE V 607kcal

Toasted marshmallow

CHOCOLATE BROWNIE V 328kcal

Served warm, with vegan white chocolate ice cream

STICKY APPLE & DATE PUDDING V 612kcal

Calvados infused toffee sauce, double cream

V Vegetarian Ve 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