

CLASSIC

£37.50

Select with your waiter

GAUCHO

STARTERS

SEABASS CEVICHE

Leche de tigre, papaya, watermelon, red onion, coriander

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds, bay leaf, umami chimichurri

LAMB EMPANADA

Spiced apple chutney

BETROOT TARTARE

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

MAINS

Served with either chips or a seasonal salad

STUFFED CHICKEN MILANESE

White truffle and garlic butter, tomato sauce and chive oil

CUADRIL 250g

RUMP. The leanest cut with a pure, distinctive flavour, served with chimichurri

ANCHO 200g

Ribeye. Delicately marbled throughout for superb, full-bodied flavour, served with chimichurri

WILD MUSHROOM TAGLIATELLE

Eyrngii and enoki mushrooms, Torrontés cream, tarragon, raw yolk

HAKE MOQUECA

Red pepper, red onion, coconut milk, ginger, fresh turmeric, coriander. Served with sautéed pearl barley and freekeh

DESSERTS

AFFOGATO

Espresso, dulce de leche ice cream, shortbread crumble

STICKY TOFFEE PUDDING

Date sponge, salted dulce de leche sauce, clotted cream

BROWNIE SUNDAE

Dulce de leche ice cream, whipped cream

All prices include VAT and a discretionary 10% 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.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free