

## 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 <sup>D</sup>

Spiced apple chutney

### BETROOT TARTARE <sup>D</sup><sup>V</sup>

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

## MAINS

Served with either chips or a seasonal salad

### STUFFED CHICKEN MILANESE <sup>D</sup>

White truffle and garlic butter, tomato sauce and chive oil

### CUADRIL 250g <sup>G</sup>

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

### ANCHO 200g <sup>G</sup>

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

### WILD MUSHROOM TAGLIATELLE <sup>D</sup><sup>V</sup>

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

### HAKE MOQUECA <sup>G</sup>

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

## DESSERTS

### AFFOGATO <sup>D</sup><sup>V</sup>

Espresso, dulce de leche ice cream, shortbread crumble

### STICKY TOFFEE PUDDING <sup>D</sup><sup>V</sup>

Date sponge, salted dulce de leche sauce, clotted cream

### BROWNIE SUNDAE <sup>D</sup><sup>V</sup>

Dulce de leche ice cream, whipped cream

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.

<sup>N</sup> Contains nuts

<sup>D</sup> Contains dairy

<sup>Ve</sup> Vegan

<sup>V</sup> Vegetarian

<sup>G</sup> Gluten-free