

FEAST MENU

£75.00

Our most luxurious menu, offering four courses

GAUCHO

STARTERS

SEARED DIVER SCALLOPS

Cauliflower puree, pickled cauliflower, morcilla crumb with oats

BURRATA

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough

TUNA CEVICHE

Avocado puree, pickled shallots, sweetcorn, white soy and apricot vinegar dressing

MAINS

All mains are served with green beans and either chips or a seasonal salad

Steaks are served with your choice of sauce

LOMO 300g

FILLET. Lean and tender with a delicate flavour

TIRA DE ANCHO 500g

RIBEYE. Spiral cut, slow grilled

HAKE MOQUECA

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

BRAISED LAMB SHANK

Ratte potatoes, mint chimichurri, lamb jus

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow

STICKY TOFFEE PUDDING

Warm, classic date sponge with a salted dulce de leche sauce, served with clotted cream

CHEESE SELECTION

CHEESE PLATTER

Selection of three British cheeses, farmhouse chutney, crackers

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.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free