

## 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 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