

SIGNATURE

£60.00

Select with your waiter

GAUCHO

STARTERS

BURRATA [D][V]

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

BEETROOT TARTARE [D][V]

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

BEEF EMPANADAS [D]

Red pepper, raisin, Spanish onions, cumin served with fresh tomato salsa

TUNA CEVICHE

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

MAINS

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

ANCHO 300g [D]

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

LOMO 225g [D]

FILLET. Lean and tender with a delicate flavour

WILD MUSHROOM TAGLIATELLE [D][V]

Eyrgii and enoki mushrooms, torrонтés cream, tarragon, raw yolk

STUFFED CHICKEN MILANESE [D]

White truffle and garlic butter, tomato sauce and chive oil

HAKE MOQUECA [D]

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

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE [D][V]

Toasted marshmallow

LEMON MERINGUE PIE [N][D][V]

Soft italian meringue, sweetcrust pastry, lemon curd, chocolate sorbet

STICKY TOFFEE PUDDING [D][V]

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

[N] Contains nuts

[D] Contains dairy

[Ve] Vegan

[V] Vegetarian

[G] Gluten-free