

SIGNATURE

£60.00

Select with your waiter

GAUCHO

STARTERS

BURRATA

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

BEETROOT TARTARE

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

BEEF EMPANADAS

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

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

LOMO 225g

FILLET. Lean and tender with a delicate flavour

WILD MUSHROOM TAGLIATELLE

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

STUFFED CHICKEN MILANESE

White truffle and garlic butter, tomato sauce and chive oil

HAKE MOQUECA

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

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow

LEMON MERINGUE PIE

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

STICKY TOFFEE PUDDING

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