

SIGNATURE

£60.00

Select with your waiter

GAUCHO

STARTERS

BURRATA

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

BEEF EMPANADA

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

BEETROOT TARTARE

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

TUNA CEVICHE

Avocado puree, pickled shallot, 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

PESTO LINGUINE

Basil pesto, parmesan, cream

LOMO 225g

FILLET. Lean and tender with a delicate flavour

CHICKEN BREAST

Sugar snap peas, baby onions, chicken jus, rocket oil

PAN FRIED SEA BREAM

Tomato and oregano sauce, green olive pesto

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE

Toasted marshmallow

LEMON MERINGUE PIE

Soft italian meringue, sweetcrust pastry, lemon curd, blackcurrant 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 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