

FEAST MENU

Our most luxurious menu, offering four courses

GAUCHO

STARTERS

SEARED DIVER SCALLOPS

Spiced mango puree, red pepper sauce, nduja crumb

BURRATA

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

TUNA CEVICHE

Avocado puree, pickled shallot, 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 400g

RIBEYE. Spiral cut, slow grilled

PAN FRIED SEA BREAM

Tomato and oregano sauce, green olive pesto

GRILLED LAMB CUTLETS

Baby gem lettuce, romero pepper, 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