

## FEAST MENU

85 per person | Our most luxurious menu, offering four courses

# GAUCHO

### STARTERS

#### SAUTÉED PRAWNS 585kcal

Tomato, garlic, olive oil, bread

#### TROUT CEVICHE 265kcal

Palm heart and herb mayonnaise, pickled cucumber, onion, coriander

#### BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### MAINS

All mains are served with sautéed broccoli and either chips or a seasonal salad. Steaks are served with your choice of sauce

#### TIRA DE ANCHO 400G 1157 kcal

RIBEYE. Spiral cut, slow grilled

#### SECRETO IBERICO 734kcal

Quince purée, Malbec jus

#### WHOLE GRILLED SEA BASS 298kcal

Early harvest olive oil, herbs, lemon

#### LOMO 300G 426kcal

FILLET. Lean and tender with a delicate flavour

#### MUSHROOM TAGLIATELLE 1008kcal

Torrontés wine and cream sauce, ceps, enoki, truffle oil

### DESSERTS

#### SALTED DULCE DE LECHE

#### CHEESECAKE 607kcal

Toasted marshmallow

#### CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

### CHEESE

#### CHEESE SELECTION 719kcal

Selection of three British cheeses, farmhouse chutney, crackers



#### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

#### Add a sapling to your menu to offset your meal

By adding a £5 donation to our charity partners 'Not for Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

Vegetarian Vegan