

## FEAST MENU


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

# GAUCHO

### STARTERS

**SEARED DIVER SCALLOPS** 277kcal  
'Nduja butter, aguachile verde, lemon crumb



**SALMON TARTARE TACOS** 116kcal  
Mango salsa, avocado

**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** 1074kcal  
RIBEYE. Spiral cut, slow grilled


**SPAGHETTI ROMESCO**   367kcal  
Superstraccia, confit cherry tomatoes, basil

**WHOLE GRILLED SEA BASS** 298kcal  
Vine-roasted cherry tomatoes, early harvest olive oil, lemon

**LOMO 300G** 426kcal  
FILLET. Lean and tender with a delicate flavour


**DRY RUBBED SPATCHCOCK CHICKEN** 965kcal  
Kiwi & lime hot sauce

### DESSERTS

**MANGO, CARAMEL AND COCONUT FLAN**   94kcal  
Passion fruit, coconut granita, fresh lime zest

**DULCE DE LECHE CHEESECAKE**  607kcal  
Toasted marshmallow

### CHEESE

**CHEESE SELECTION**  719kcal  
Selection of three British cheeses, farmhouse chutney, crackers

 Vegetarian  Vegan



#### 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

Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.