

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 13% service charge will be added to your bill.