

FEAST MENU

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

GAUCHO

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

STARTERS

SEARED DIVER SCALLOPS 277 kcal

'Nduja butter, aguachile verde

HAMACHI TIRADITO 144 kcal

Truffle mayonnaise, yuzu soy pearls, panko crumble

BURRATA 507 kcal

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

LOMO 300G 426 kcal

FILLET. Lean and tender with a delicate flavour

SECRETO IBERICO 768 kcal

Malbec jam, herb salad

RIGATONI 752 kcal

Tomato sugo, goat's curd, lemon basil

WHOLE GRILLED SEA BASS 298 kcal

Early harvest olive oil, herbs, lemon

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE 607 kcal

Toasted marshmallow

CHOCOLATE BROWNIE 328 kcal

White chocolate ice cream

CHEESE SELECTION 719 kcal

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

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.