

## SIGNATURE

75 per person | Select with your waiter

# 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

### BURRATA

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### BEETROOT CEVICHE

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

### BEEF EMPANADA

Served with salsa golf

### SEA BASS CEVICHE

Picante rojo, avocado, arepa bread

## MAINS

All mains are served with chips or seasonal salad and steaks served with peppercorn sauce

### WHOLE GRILLED SEA BASS

Early harvest olive oil, herbs, lemon

### SECRETO IBERICO

Malbec jam, herb salad

### LOMO 225G

FILLET. Lean and tender with a delicate flavour

### GNOCCHI

Kale pesto, parmesan

### ANCHO 300G

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

## DESSERTS

### SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow

### CHOCOLATE BROWNIE

White chocolate ice cream

### LEMON TART

Strawberry, crème fraîche

 Vegetarian  Vegan



### ALLERGEN & CALORIE INFORMATION

Scan the QR code to find out more about allergen and calorie 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, it does not indicate 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. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.