

SIGNATURE | ARBENNIG

75 per person | Select with your table host

GAUCHO

STARTERS | DDECHRAU

SUPERSTRACCIA SALAD 306kcal

Orange, fennel, basil

BEEF EMPANADA 236kcal

Served with salsa golf

STEAK TARTARE 485kcal

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

SEARED DIVER SCALLOPS 277kcal

'Nduja butter, aguachile verde, lemon crumb

MAINS | PRIF GWRS

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

BARBACOA GLAZED SALMON 156kcal

Sesame tofu cream, red meat radish, coriander and mint salad

DRY RUBBED

SPATCHCOCK CHICKEN 965kcal

Kiwi & lime hot sauce

LOMO 200G 307kcal

FILLET. Lean and tender with a delicate flavour

BARBECUE MISO

AUBERGINE 145kcal

Popped quinoa, sesame tofu cream, pickled red onion, red meat radish, coriander salad

ANCHO 300G 767kcal

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

DESSERTS | PWDINAU

DULCE DE LECHE

CHEESECAKE 607kcal

Toasted marshmallow

ETON MESS 293kcal

Vanilla mascarpone cream, marinated strawberries and raspberries, meringue

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

 Vegetarian  Vegan



ALLERGEN INFORMATION

GWYBODAETH AM ALERGENAU
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.