

SIGNATURE

75 per person | Select with your table host

GAUCHO

STARTERS

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



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

LOMO 200G 307kcal
FILLET. Lean and tender with a delicate flavour

ANCHO 300G 767kcal
RIBEYE. Delicately marbled throughout
for superb, full-bodied flavour


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

**BARBECUE MISO
AUBERGINE**   145kcal
Popped quinoa, sesame tofu cream, pickled
red onion, red meat radish, coriander salad

DESSERTS

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

CHOCOLATE BROWNIE   328kcal
White chocolate ice cream

ETON MESS  293kcal
Vanilla mascarpone cream, marinated
strawberries and raspberries, meringue

 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.