

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 507Kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

BEETROOT CEVICHE 53Kcal

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

BEEF EMPANADA 236Kcal

Served with salsa golf

SEA BASS CEVICHE 349Kcal

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 298Kcal

Early harvest olive oil, herbs, lemon

SECRETO IBERICO 768Kcal

Malbec jam, herb salad

LOMO 225G 321Kcal

FILLET. Lean and tender with a delicate flavour

GNOCCHI 718Kcal

Kale pesto, parmesan

ANCHO 300G 767Kcal

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

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE 607Kcal

Toasted marshmallow

CHOCOLATE BROWNIE 328Kcal

White chocolate ice cream

LEMON TART 276Kcal

Strawberry, crème fraîche

 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.