

FEAST MENU

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

GAUCHO

STARTERS

SEARED DIVER SCALLOPS 177kcal

Corn velouté, corn salsa

STEAK TARTARE 255kcal

Sirloin, chilli emulsion, pickled daikon, tortilla crisps

BURRATA 413kcal

Radicchio, orange, fennel, basil, mint, focaccia croutons

MAINS

All mains are served with chips and either grilled broccoli or a green salad. Steaks are served with your choice of sauce

TIRA DE ANCHO 400G 1074kcal

RIBEYE. Spiral cut, slow grilled

LOMO 300G 426kcal

FILLET. Lean and tender with a delicate flavour

SPAGHETTI ROMESCO 367kcal

Superstraccia, confit cherry tomatoes, basil

DRY RUBBED

SPATCHCOCK CHICKEN 965kcal

Kiwi and lime hot sauce

GRILLED SEA BASS 555kcal

Lemon, fresh herbs, early harvest olive oil

DESSERTS

CHOCOLATE TORTE 846kcal

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream

BASQUE DULCE DE LECHE

CHEESECAKE 485kcal

With sour cherry compote

CHEESE

CHEESE SELECTION 719kcal

Selection of three British cheeses, farmhouse chutney, crackers

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Top with a Tree

Top any steak with a 'tree' for a £2 donation and we will plant a sapling on your behalf as part of our reforestation project with our charity partners 'Not for Sale'

Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.