

SIGNATURE

75 per person | A three course menu of classic Gaucho dishes

GAUCHO

STARTERS

SUPERSTRACCIA SALAD 306kcal

Orange, fennel, basil

BEEF EMPANADA 236kcal

Served with salsa golf

STEAK TARTARE 254kcal

Sirloin, chilli emulsion, pickled daikon, tortilla crisps

SEARED DIVER SCALLOPS 177kcal

Corn velouté, corn salsa

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

DRY RUBBED

SPATCHCOCK CHICKEN 965kcal

Kiwi and lime hot sauce

LOMO 200G 307kcal

FILLET. Lean and tender with a delicate flavour

BAKED CELERIAC 206kcal

Wild mushrooms, black truffle cremata

ANCHO 300G 767kcal

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

DESSERTS

BASQUE DULCE DE LECHE

CHEESECAKE 485kcal

With sour cherry compote

EXOTIC FRUIT MILLE-FEUILLE 481kcal

Pineapple, passion fruit and mango with vanilla mascarpone cream

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

 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.