

# GAUCHO

## FEAST MENU

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

### 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

**SEARED DIVER SCALLOPS** 277 kcal  
'Nduja butter, aguachile verde

**HAMACHI TIRADITO** 144 kcal  
Truffle mayonnaise, yuzu soy pearls, panko crumble

**BURRATA** 507 kcal  
Tomato salad infused with truffle, aged balsamic, toasted sourdough

## MAINS

All served with roast potatoes and a selection of festive vegetables. Steaks are served with your choice of sauce

**CHIMICHURRI BUTTER ROASTED TURKEY** 446 kcal  
Pincho criollo stuffing, Malbec and cranberry jus

**TIRA DE ANCHO 400G** 1157 kcal  
RIBEYE. Spiral cut, slow grilled

**SECRETO IBERICO** 768 kcal  
Malbec jam, herb salad

**WHOLE GRILLED SEA BASS** 298 kcal  
Early harvest olive oil, herbs, lemon

**LOMO 300G** 426 kcal  
FILLET. Lean and tender with a delicate flavour

**RIGATONI** 752 kcal  
Tomato sugo, goat's curd, lemon basil

## DESSERTS

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

**CHOCOLATE BROWNIE** 328 kcal  
White chocolate ice cream

**CHEESE PLATTER** 719 kcal  
Selection of three British cheeses, farmhouse chutney, crackers

### 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

 Vegetarian  Vegan

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.



## ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details