

## SUSTAINABLE SUPPER CLUB

September 27<sup>th</sup> 2023

# GAUCHO

### WELCOME DRINK & SELECTION OF CANAPÉS

Coates & Seely English Sparkling Wine

### STARTER

#### HAMACHI BALLOTINE 207Kcal

Carrot purée, lobster foam, curly kale

*Domaine Bousquet, Chardonnay, Torrontés  
Mendoza*

#### TRIO OF ONIONS 265Kcal

Champagne onion velouté, steamed onion skin,  
chive oil, onion ash, truffle gnocchi

*Osado White Malbec, Uco Valley, Mendoza*

### MAIN

#### REVIVED ROAST 363Kcal

Beef stew, cauliflower purée, carrot buttons

*Tanito, Malbec, Sangiovese, Cabernet Franc,  
Mendoza*

#### RESCUED SWEET POTATO SALAD 208Kcal

Goats cheese, lemon yoghurt, Malbec  
gel, pumpkin seed

*Domaine Bousquet Organic, Pinot Noir, Syrah,  
Pinot Gris, Uco Valley, Mendoza*

### SIDE

#### SUNDAY ROAST SALVAGED 115Kcal

Bubble and squeak

### DESSERT

#### ZERO WASTE BANANA CAKE 580Kcal

Chocolate sauce, banana ice cream,  
crispy banana skin

*Pecan Old Fashioned  
Discarded banana rum, roasted pecans,  
chocolate*

 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

