

DOMAINE BOUSQUET WINE DINNER

Enjoy three tailored courses and four perfectly paired wines as you taste the best that Argentina has to offer

GAUCHO

WELCOME DRINK

WINE DOMAINE BOUSQUET, Chardonnay / Torrontés 2022
Domaine Bousquet, Tupungato, Uco Valley, Mendoza

STARTERS | SERVED FAMILY STYLE

EMPANADAS

A mix of our signature flavours served with salsa golf

Beef 236kcal

Sweet potato & provolone 231kcal

Chicken & chorizo 234kcal

BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

STEAK TARTARE 485kcal

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

WINE GAIA, Malbec / Syrah / Cabernet Sauvignon 2020
Domaine Bousquet, Gualtallary, Uco Valley, Mendoza

MAINS

All served with chips, mac and cheese, seasonal salad and chimichurri sauce

TIRA DE ANCHO 100G 330kcal

RIBEYE. Spiral cut, slow grilled with chimichurri

CHORIZO 100G 201kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

CUADRIL 100G 125kcal

RUMP. The leanest cut with a pure, distinctive flavour

WINE DOMAINE BOUSQUET, GRAN RESERVE, Malbec 2020
Domaine Bousquet, Gualtallary

DESSERT

TRAY BAKED COOKIE DOUGH 505kcal

Double chocolate chip cookie, dulce, vanilla ice cream

WINE AMERI, Malbec 2020
Domaine Bousquet, Tupungato



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Vegetarian Vegan

Adults need around 2000 kcal a day.
All prices include VAT and a discretionary 12.5% service charge will be added to your bill.