-Three courses | 39.95



# **GAUCHO**

### **STARTERS**

**SALMON TARTARE TACOS** 295kcal Mango salsa, avocado

**EMPANADA** 237kcal
Sweet potato and provolone

BEEF TARTARE TACOS 351kgal

Aji amarillo (Peruvian yellow pepper) crema, lemon zest, cornichons, shallots, parsley, chives, chilli and lime seasoning

### **MAINS**

**EASTER SUNDAY ROAST** 764kgal

Roast rump of beef served with roast potatoes and unlimited Yorkshire puddings, accompanied by seasonal vegetables and limitless red wine gravy

PUMPKIN, RICOTTA AND SAGE RAVIOLI W. 621kcal

Pumpkin purée, walnuts, sage and vegetarian Parmesan

CUADRIL AND CHIPS 975kgal

RUMP The leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

VEGAN ROAST V Ve 821kcal

Shiitake mushroom and nutroast, roast potatoes, roast carrots with confit garlic

#### **DESSERTS**

DULCE DE LECHE PANCAKE W. 416kcal

Banana split ice cream

DULCE DE LECHE CHEESECAKE V. 520kcal

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

EXOTIC FRUIT MILLE-FEUILLE VI 481kcal

Pineapple, passion fruit and mango with vanilla mascarpone cream

V Vegetarian Ve Vegan



## **ALLERGEN INFORMATION**

Scan the QR code to find out more about allergen details

Available for groups of up to 8 guests

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

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