

FEAST

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

GAUCHO

STARTERS

PRAWNS AL AJILLO 713kcal

Garlic, chilli, cherry tomatoes, basil, grilled rosemary focaccia

STEAK TARTARE 255kcal

Sirloin, chilli emulsion, pickled daikon, tortilla crisps

BURRATA 534kcal

Confit tomatoes and piquillo pepper purée, fresh basil, extra virgin olive oil, sourdough toast

MAINS

All mains are served with chips and either grilled broccoli or a green salad.
Steaks are served with your choice of sauce

TIRA DE ANCHO 400G 1036kcal

RIBEYE. Spiral cut, slow grilled

GRILLED SEA BASS 555kcal

Lemon, fresh herbs, early harvest olive oil

PUMPKIN, RICOTTA AND SAGE RAVIOLI 616kcal

Pumpkin purée, walnuts, sage and vegetarian Parmesan

LOMO 300G 420kcal

FILLET. Lean and tender with a delicate flavour

LEMON CHIMICHURRI-MARINATED HALF SPATCHCOCK CHICKEN 1062kcal

Free-range chicken served with the iconic Gauchó marinade of parsley, coriander and garlic

DESSERTS

CHOCOLATE TORTE 846kcal

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream

DULCE DE LECHE CHEESECAKE 520kcal

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

CHEESE

CHEESE SELECTION 719kcal

Selection of three British cheeses, farmhouse chutney, crackers



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Vegetarian Vegan

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