

# VALENTINE'S DAY

Three courses from £110 per couple | Enjoy a **bottle of red** or **white wine**, chosen by the sommelier. Please speak to our sommelier if you would like to order anything additionally from our wine list

# GAUCHO

## SHARING STARTER

### BLACK TRUFFLE AND WILD MUSHROOM FUGAZZETA 277kcal

Mozzarella Parmesan and rocket salad

## SHARING STEAKS

Please choose from the below large steak cuts. All steaks come with a sharing starter and dessert, sides and sauces of your choice along with a bottle of wine

### CHURRASCO DE

#### CHORIZO 600G 1584kcal

Spiral cut, marinated in garlic, parsley and olive oil

### TIRA DE ANCHO

#### 500G 1461kcal

*£10 supplement*

Spiral cut, slow grilled with a layer of chimichurri

### CHATEAUBRIAND

#### 450G 630kcal

*£20 supplement*

Centre cut of lomo, slow grilled

## SIDES AND SAUCES / Please select two sides and two sauces

### GRILLED TENDERSTEM

#### BROCCOLI 147kcal

Ajo blanco, toasted almonds

### GARLIC-ROASTED MUSHROOMS 336kcal

Shiitake and chestnut mushrooms, tarragon, chives, parsley, garlic, sherry vinegar

### SAUTÉED SPINACH 117kcal

Garlic, chilli, lemon

### LATIN MAC & CHEESE 496kcal

Taleggio, Gruyère, aji amarillo (Peruvian yellow pepper) paste

### HAND-CUT CHIPS 335kcal

Homemade, hand cut with thyme salt

### CREAMED MASHED POTATO 668kcal

Milk, cream

### TRUFFLE DAUPHINOISE 681kcal

Layered potatoes roasted in truffle cream

### CHARGRILLED BABY GEM 226kcal

Caesar dressing, pancetta lardons, Parmesan

Firecracker 81kcal

Chimichurri   239kcal

Peppercorn 40kcal

Béarnaise  293kcal

## SHARING DESSERT

### STRAWBERRY AND RASPBERRY

#### MILLE-FEUILLE 978kcal

With vanilla Chantilly

 Vegetarian

 Vegan

### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details



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