



GAUCHO

SILVERSTONE

SILVERSTONE MENU

2 courses 110 | 3 courses 125

GAUCHO

STARTERS

SEA BASS CEVICHE

Aji amarillo (Peruvian yellow pepper) and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion

BURRATA

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

BEEF EMPANADA

Our signature beef-filled empanada, served with salsa golf

MAINS

All mains are served with either chips or a seasonal salad.
Steaks are served with chimichurri sauce.

TIRA DE ANCHO 400G

RIBEYE. Spiral cut, slow grilled

FILLET 300G

Lean and tender with a delicate flavour

LEMON CHIMICHURRI-MARINATED HALF SPATCHCOCK CHICKEN

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

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

GRILLED SEA BASS

Lemon, fresh herbs, early harvest olive oil

BAKED CELERIAC

Wild mushrooms, black truffle cremata

SIDES

LOBSTER TAIL

Garlic and herb butter

30

GARLIC-ROASTED MUSHROOMS

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

8

CHARGRILLED BABY GEM

Caesar dressing, pancetta lardons, Parmesan

8

SAUCES

Chimichurri  

4

Peppercorn

4

Béarnaise

4.5

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

CHOCOLATE BROWNIE



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Adults need around 2000kcal a day.