

# GAUCHO

SILVERSTONE



FOOD MENU

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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 30  
Garlic and herb butter

GARLIC-ROASTED  
MUSHROOMS  8  
Shiitake and chestnut mushrooms, tarragon, chives, parsley, garlic, sherry vinegar

CHARGRILLED BABY GEM  8  
Caesar dressing, pancetta lardons, Parmesan

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  
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 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.