

FEAST

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

GAUCHO

STARTERS | IDDECHRAU

SPICED SCALLOPS

Confit tomatoes, brown butter, chilli emulsion and capers

TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

BEEF TARTARE TACOS

Cornichons, shallots, parsley

MAINS | PRIF GWRS

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

CHIMICHURRI RIBEYE 400G

Spiral cut and slow grilled with chimichurri

FILLET 300G

Lean and tender with a delicate flavour

CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

SALMON STEAK

Seared salmon served with Puttanesca sauce

DESSERTS | PWDINAU

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART

Strawberry sauce, strawberries

CHEESE / CAWS

CHEESE SELECTION

Selection of four British cheeses, farmhouse chutney, crackers



ALLERGEN & NUTRITIONAL INFORMATION

ALLERGEN & GWYBODAETH FAETHOL
Scan the QR code to find out more

CDF-FAA-09.25

 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.