

SIGNATURE

75 per person | A three-course menu of classic Gaucho dishes

GAUCHO

STARTERS

SAUSAGE & RED PEPPER CONFIT

Traditional Argentine sausage with sweet confit peppers

TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

BEEF & OLIVE EMPANADA

Served with salsa golf

ECUADORIAN CEVICHE

Prawns 'cooked' in Tiger's Milk with avocado, red onions, coriander

MAINS

All mains are served with chips or grilled Tenderstem broccoli. Steaks are served with peppercorn sauce

FILLET 200G

Lean and tender with a delicate flavour

RIBEYE 300G

Delicately marbled throughout for superb, full-bodied flavour

CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

GRILLED SEA BASS

Lemon, fresh herbs and early harvest olive oil

AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit tomato sauce

DESSERTS

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART

Strawberry sauce, strawberries



CHOCOLATE BROWNIE

White chocolate ice cream



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

Adults need around 2000kcal a day.
All prices include VAT and a discretionary 13% service charge will be added to your bill.