

FEAST

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

GAUCHO

STARTERS

SPICED SCALLOPS

Confit tomatoes, brown butter, chilli emulsion and capers

TRUFFLED BURRATA

Cherry tomatoes, truffle balsamic dressing, sweet tomato relish

BEEF TARTARE TACOS

Cornichons, shallots, parsley

MAINS

All mains are served with chips and either green vegetables or a green salad.

Steaks are served with your choice of sauce

CHIMICHURRI RIBEYE 400G

Spiral cut and slow grilled with chimichurri

CHICKEN MILANESE | Add an egg | 2

Chicken breast, creamed corn, watercress salad, lemon

FILLET 300G

Lean and tender with a delicate flavour

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage, butter, vegetarian Parmesan

SALMON STEAK

Seared salmon, Puttanesca sauce

DESSERTS

DULCE DE LECHE CHEESECAKE

Toasted marshmallow, biscuit crumb

LEMON MERINGUE TART

Strawberry sauce, strawberries

CHEESE

CHEESE SELECTION

Selection of four British cheeses, farmhouse chutney, crackers



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 compulsory 12.5% service charge will be added to your bill.