

FEAST

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

GAUCHO

STARTERS

SPICED SCALLOPS

Cucumber, lemongrass, green chilli, mango purée

BURRATA

Creamy burrata, grilled peppers, confit tomato, basil oil

STEAK TARTARE

Hand-cut beef, chimichurri, crispy wonton, cornichon

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

FLAT IRON CHICKEN

Grilled half chicken, salsa macha mayo, salsa macha, watercress, lime

FILLET 300G

Lean and tender with a delicate flavour

RICOTTA AND PARMESAN RAVIOLI

Cacio e pepe, parmesan, crisp brioche

SALMON FILLET

Seared salmon, rich 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



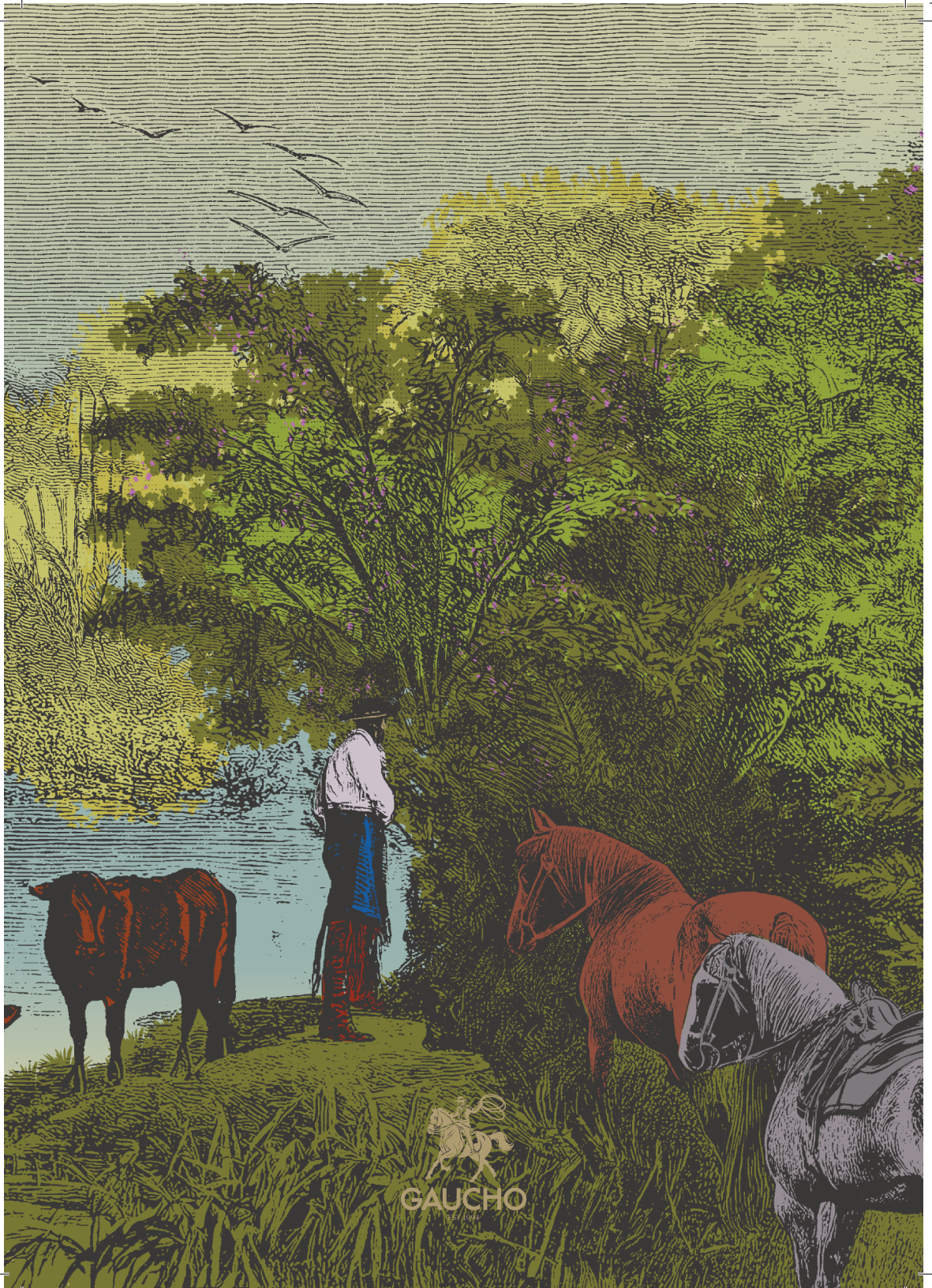
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ALLERGEN & NUTRITIONAL INFORMATION

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.




GAUCHO
BY L'ORÉAL