



## GRADUATION MENU

Available from 24<sup>th</sup> of June till 31<sup>st</sup> of July at selected restaurants\*

Two courses for 37 | Three courses for 42

### ON ARRIVAL

**DOMAINE CHANDON, NV** | 125ml  
Mendoza, Argentina

### STARTERS

#### CHICKEN & CHORIZO EMPANADAS

Rocket, pickled red  
onion, chimichurri

#### CRAB ON TOAST

White crab, toasted  
sourdough, cucumber,  
apple, soft herbs

#### BURRATA

Creamy burrata, grilled  
peppers, confit tomato,  
basil oil

### MAINS

#### STEAK AND CHIPS

200g tender sirloin with  
a strip of juicy crackling.  
Served with chimichurri

#### FLAT IRON CHICKEN

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

#### SEABREAM

Pan-fried seabream, corn  
humita, salsa macha

### DESSERTS

#### LEMON MERINGUE TART

Strawberry sauce,  
strawberries

#### CLASS OF 2026 CHEESECAKE

Dulce de leche filling and  
passion fruit sauce

#### HOT COOKIE DOUGH

Dulce de leche, vanilla  
ice cream



Scan for allergens  
and nutritional information

 Vegetarian  Vegan

Adults need around 2000kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill. \*Available at Gaucho Glasgow, Edinburgh, Liverpool, Leeds, Newcastle, Birmingham, Cardiff, Tower Bridge, Covent Garden, Piccadilly, Hampstead and Chancery Lane.