



GRADUATION MENU

Available from 24th of June till 31st 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 12.5% 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.