

GAUCHO

TASTING MENU (VE)

Our finest dishes, selected by our Head Chef, Marina

STARTER

BEETROOT CEVICHE

Mango nectar dressing, red onion, chilli, coriander, nasturtium

Paired with Leeds 1893 Gin & Yuzu Tonic

MAIN COURSE

Served with chips with chimichurri salt, humita and summer tomato salad

GNOCCHI

Kale pesto, parmesan

Paired with Susana Balbo Signature Malbec 2021

PRE DESSERT

VEGAN CHEESE SELECTION

Selection of vegan cheeses, farmhouse chutney, crackers

Paired with Malamado Malbec 2014

DESSERT

CHOCOLATE BROWNIE

Vegan white chocolate ice cream

Paired with Two Lasses Chocolate Orange Rum Liqueur