FEAST MENU

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

GAUCHO

STARTERS

SEARED DIVER SCALLOPS 277 kcal
'Nduja butter, aguachile verde

TROUT CEVICHE 265kcal
Heart of palm mayonnaise, pickled cucumber, fresh dill

BURRATA V 507 kcal
Tomato salad infused with truffle, aged balsamic, toasted sourdough

MAINS

All served with roast potatoes and a selection of festive vegetables. Steaks are served with your choice of sauce

CHIMICHURRI BUTTER ROASTED TURKEY 446kcal
Pincho criollo stuffing, Malbec and cranberry jus

TIRA DE ANCHO 400G 1157kcal
RIBEYE. Spiral cut, slow grilled

SECRETO IBERICO 734kcal
Malbec jus, quince purée

WHOLE GRILLED SEA BASS 298kcal
Early harvest olive oil, herbs, lemon

LOMO 300G 426kcal
FILLET. Lean and tender with a delicate flavour

MUSHROOM TAGLIATELLE V 1008kcal
Torrontés cream, truffle oil, free range egg yolk

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE V 607 kcal
Toasted marshmallow

CHOCOLATE BROWNIE V Ve 328 kcal
White chocolate ice cream

CHEESE

CHEESE SELECTION V 719kcal
Selection of three British cheeses, farmhouse chutney, crackers

ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Add a sapling to your menu to offset your meal
By adding a £5 donation to our charity partners 'Not for Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

V Vegetarian Ve Vegan