

## SHARING

65 per person | An informal menu with an abundant selection of dishes, designed to share with the whole table

# GAUCHO

## STARTERS | SERVED FAMILY STYLE

### EMPANADAS

A mix of our signature flavours served with salsa golf

**Beef** 236kcal

**Sweet potato & provolone** 231kcal

**Chicken & chorizo** 234kcal

**BURRATA** 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

**STEAK TARTARE** 485kcal

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

## MAINS

All served with chips, mac and cheese, seasonal salad and chimichurri sauce

**TIRA DE ANCHO 100G** 330kcal

RIBEYE. Spiral cut, slow grilled with chimichurri

**CHORIZO 100G** 201kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

**CUADRIL 100G** 125kcal

RUMP. The leanest cut with a pure, distinctive flavour

## DESSERT

**TRAY BAKED COOKIE DOUGH** 505kcal

Double chocolate chip cookie, dulce, vanilla ice cream



### 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.

Vegetarian Vegan

## SIGNATURE

75 per person | Select with your table host

# GAUCHO

## STARTERS

### BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### SMOKED CORN CEVICHE 323kcal

Avocado, pickled red onion, tomato, mint, maple and lime dressing

### BEEF EMPANADA 236kcal

Served with salsa golf

### SEA BASS CEVICHE 349kcal

Picante rojo, avocado, arepa bread

## MAINS

All mains are served with chips or seasonal salad and steaks served with peppercorn sauce

### WHOLE GRILLED SEA BASS 298kcal

Early harvest olive oil, herbs, lemon

### SECRETO IBERICO 734kcal

Malbec jus, quince purée

### LOMO 200G 307kcal

FILLET. Lean and tender with a delicate flavour

### ANCIENT GRAIN SALAD 646kcal

Sesame feta, almonds, pistachio, cranberries, green goodness dressing

### ANCHO 300G 767kcal

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

## DESSERTS

### SALTED DULCE DE LECHE

#### CHEESECAKE 607kcal

Toasted marshmallow

### CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

### STICKY APPLE & DATE PUDDING 1159kcal

Calvados infused toffee sauce, double cream



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 Vegetarian  Vegan

## FEAST MENU

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

# GAUCHO

### STARTERS

#### SAUTÉED PRAWNS 585kcal

Tomato, garlic, olive oil, bread

#### TROUT CEVICHE 265kcal

Heart of palm mayonnaise, pickled cucumber, fresh dill

#### BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

### MAINS

All mains are served with sautéed broccoli and either chips or a seasonal salad. Steaks are served with your choice of sauce

#### TIRA DE ANCHO 400G 1157 kcal

RIBEYE. Spiral cut, slow grilled

#### SECRETO IBERICO 734kcal

Malbec jus, quince purée

#### LOMO 300G 426kcal

FILLET. Lean and tender with a delicate flavour

#### WHOLE GRILLED SEA BASS 298kcal

Early harvest olive oil, herbs, lemon

#### MUSHROOM TAGLIATELLE 1008kcal

Torrontés cream, truffle oil, free range egg yolk

### DESSERTS

#### SALTED DULCE DE LECHE

#### CHEESECAKE 607kcal

Toasted marshmallow

#### CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

### CHEESE

#### CHEESE SELECTION 719kcal

Selection of three British cheeses, farmhouse chutney, crackers



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