

SHARING

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

GAUCHO

STARTERS

EMPANADAS

A mix of our signature flavours served with salsa golf

Beef 236kcal

Sweet potato & provolone  231kcal

Chicken & chorizo 234kcal

SUPERSTRACCIA SALAD   306kcal

Orange, fennel, basil

SALMON TARTARE TACOS 295kcal

Mango salsa, avocado

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

ETON MESS  292kcal

Vanilla mascarpone cream, marinated strawberries and raspberries, meringue

 Vegetarian  Vegan



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

Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

SIGNATURE

75 per person | Select with your table host

GAUCHO

STARTERS

SUPERSTRACCIA SALAD   306kcal
Orange, fennel, basil

BEEF EMPANADA 236kcal
Served with salsa golf

STEAK TARTARE 485kcal
Sirloin, palm heart emulsion, slow cooked
free-range egg, cracker

SEARED DIVER SCALLOPS 277kcal
'Nduja butter, aguachile verde, lemon crumb

MAINS



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

BARBACOA GLAZED SALMON 156kcal
Sesame tofu cream, red meat radish, coriander
and mint salad

LOMO 200G 307kcal
FILLET. Lean and tender with a delicate flavour

ANCHO 300G 767kcal
RIBEYE. Delicately marbled throughout
for superb, full-bodied flavour


**DRY RUBBED
SPATCHCOCK CHICKEN** 965kcal
Kiwi & lime hot sauce

**BARBECUE MISO
AUBERGINE**   145kcal
Popped quinoa, sesame tofu cream, pickled
red onion, red meat radish, coriander salad

DESSERTS

**DULCE DE LECHE
CHEESECAKE**  607kcal
Toasted marshmallow

CHOCOLATE BROWNIE   328kcal
White chocolate ice cream

ETON MESS  293kcal
Vanilla mascarpone cream, marinated
strawberries and raspberries, meringue

 Vegetarian  Vegan



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FEAST MENU


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

GAUCHO

STARTERS

SEARED DIVER SCALLOPS 277kcal
'Nduja butter, aguachile verde, lemon crumb



SALMON TARTARE TACOS 116kcal
Mango salsa, avocado

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 1074kcal
RIBEYE. Spiral cut, slow grilled



SPAGHETTI ROMESCO   367kcal
Superstraccia, confit cherry tomatoes, basil

WHOLE GRILLED SEA BASS 298kcal
Vine-roasted cherry tomatoes, early harvest olive oil, lemon

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


DRY RUBBED SPATCHCOCK CHICKEN 965kcal
Kiwi & lime hot sauce

DESSERTS

MANGO, CARAMEL AND COCONUT FLAN   94kcal
Passion fruit, coconut granita, fresh lime zest

DULCE DE LECHE CHEESECAKE  607kcal
Toasted marshmallow

CHEESE

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

 Vegetarian  Vegan



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