

Carnivore's Feast

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£150.00

The ultimate beef lover's challenge. This menu is an indulgent celebration of what Gaucho does best. Devour mouthful after mouthful of the finest, most succulent and delicious Argentine beef. Offering a variety of different cuts expertly grilled and served with the perfect accompaniments;

This supreme menu is a meaty and mighty gastronomic treat. Our feast of hedonistic pleasure also includes ice-cold craft beers, bold and powerful Malbec, sweet Argentinian Port style wine and finally a range of classic dark spirits... We dare you

STARTERS

BRAISED BEEF BACK RIBS

Glazed in hoisin and chilli orange sauce with sesame seeds, fresh orange and pickled chillies

Served with Rubia Pilsener

MAINS

750g of beef, all served with chips, seasonal vegetables and mixed salad

Served with Viña Patricia D'Oro

ANCHO

Rib-eye with Salsa Verde

LOMITO PICANTE

Rump infused with chilli

MEDIA LUNA DE VACIO

Flank with parsley and garlic

CHORIZO

Sirloin with ají amarillo sauce

LOMO MEDALLIONS

Fillet with chimichurri

ENTRAÑA FINA

Skirt with smoked garlic, ají molido and olive oil

PALATE CLEANSER

Malbec sorbet

SELECTION OF CHEESE

A selection of Cryer & Stott cheeses. Served with caramelised onion chutney and oat cakes. Accompanied by Zuccardi 'Malamado' Malbec (port-style)

CHOICE OF DIGESTIF

Courvoisier VSOP
Appleton Estate
Gentleman Jack
Jim Beam Double Oak

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.