

## WINE CELLAR

£55.00

Welcome to the Wine Cellar, our new opulent private dining space in the heart of Central London. Enjoy your own bar and dedicated team of servers in these exclusive wisteria-filled vaults underneath Gaucho Piccadilly.

Your private chef has created this sumptuous yet informal, three-course set menu for your convenience. It brings you a selection of delicious dishes, perfect for casually sharing with your friends and colleagues in relaxed Argentine style

The menu price is dictated by the cut of meat selected for the main course. Your guests can either choose individual starters, or alternatively, the complete selection of starters may be shared in the centre of the table, followed by the steak you have chosen for the group and finished off with classic desserts.

### STARTERS

#### STONE BASS TIRADITOS

Grilled corn, grapefruit, wasabi mayonnaise and coriander cress

#### A SELECTION OF CURED MEATS

Cannon & Cannon meats, caperberries, cornichons and parmesan wafers

#### EMPANADA SAMPLER

Beef and red pepper  
Sweetcorn, provolone and chive

### MAINS

Whole sirloin or fillet, grilled in the kitchen and carved at your table. Served with thin chips, spinach, tomato salad and peppercorn sauce

#### CHORIZO SIRLOIN

Tender yet succulent with its strip of juicy crackling

#### LOMO FILLET £10 supplement pp

Lean and tender with a delicate flavour

### DESSERTS

#### DULCE DE LECHE CHEESECAKE

Hot salted dulce de leche and toasted marshmallow

#### CHEESE

A selection of Cryer & Stott cheeses. Served with caramelised onion chutney and oat cakes