

FEAST MENU

£75.00

Our most luxurious menu, offering four courses.

GAUCHO

STARTERS

SEARED DIVER SCALLOPS

Cauliflower puree, pickled cauliflower, morcilla crumb with oats

BURRATA

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough

YELLOWFIN TIRADITO

Burnt lime dressing, pickled chillis, smoked chipotle barbecue sauce, toasted sesame seeds and nori

MAINS

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

LOMO 300g

FILLET. Lean and tender with a delicate flavour

TIRA DE ANCHO 500g

RIBEYE. Spiral cut, slow grilled with chimichurri

LAMB CUTLETS

Juniper and mustard dry rub, cooked over fire, served with firecracker chimichurri

LEMON SOLE

Half lemon sole, garum, lime, sumac and juniper

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow

STICKY TOFFEE PUDDING

Warm, classic date sponge with a salted dulce de leche sauce, served with clotted cream

CHEESE SELECTION

CHEESE PLATTER

Selection of three British cheeses, farmhouse chutney, crackers

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.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free