

SIGNATURE

£60.00

Select with your waiter

GAUCHO

STARTERS

BURRATA

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

BEETROOT TARTARE

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing

BEEF EMPANADAS

Red pepper, raisin, Spanish onions, cumin served with fresh tomato salsa

YELLOWFIN TIRADITO

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

MAINS

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

ANCHO 300g

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

LOMO 225g

FILLET. Lean and tender with a delicate flavour

LEMON SOLE

Half lemon sole, garum, lime, sumac and juniper

WILD MUSHROOM TAGLIATELLE

Eyrngii & enoki mushrooms, torrontés cream, tarragon, raw yolk

SPATCHCOCK CHICKEN

Half a spatchcock in Aji Amarillo and chive marinade, finished over fire with a lime and tomatillo salsa

DESSERTS

SALTED DULCE DE LECHE

CHEESECAKE

Toasted marshmallow

LEMON MERINGUE PIE

Soft italian meringue, sweetcrust pastry, lemon curd, chocolate sorbet

STICKY TOFFEE PUDDING

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

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