

MANCHESTER FOOD & DRINK FESTIVAL

12-6pm

Three courses & Glass of Domaine Chandon Brut £28

GAUCHO

STARTERS

TUNA CEVICHE

Avocado mousse, pickled radish, tomato and agua chilli dressing

EMPANADA (choose one)

Beef, humita,  sun-dried tomato and mozzarella 

GRILLED ASPARAGUS

Smoked mayonnaise, pea shoots and cured egg yolk

MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

CHORIZO 250g

SIRLOIN

GREEN RISOTTO

Asparagus, pea, chimichurri

CHICKEN MILANESE

Fried egg, rocket, parmesan

PAN FRIED, BLACKENED SEA TROUT

Apple, fennel, celery salad, citrus dressing

LOMO 200g (£6 supplement)

FILLET

DESSERTS

YUZU MARINATED MIXED

BERRIES

Whipped lime cream, raspberry meringue

DULCE DE LECHE FLAN

Coconut crumble

AFFOGATO

Espresso, dulce de leche ice cream, shortbread crumble

*Maximum eight people per booking.

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

 Gluten-free

 Vegetarian

 Vegan