

FEAST MENU

£100.00

Our most luxurious menu, offering four courses. Includes a welcome glass of Champagne

GAUCHO

WELCOME DRINK

A GLASS OF LAURENT PERRIER CUVÉE BRUT ROSÉ NV

STARTERS

SEARED DIVER SCALLOPS

Pea and lemongrass puree
and cured Lardo

YELLOWTAIL TIRADITO

Truffle mayo, yuzu soy pearls,
panko crumb

BURRATA SALAD

Avocado puree, heirloom tomato,
pistachio vinaigrette

MAINS

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

MARINATED HALF RACK OF LAMB

Ají panca sauce

TIRA DE ANCHO 500g

RIBEYE

LOMO 300g

FILLET

ATLANTIC COD

Quinoa, edamame,
blood orange dressing

DESSERTS

SALTED DULCE DE LECHE CHEESECAKE

Toasted marshmallow

CHOCOLATE GANACHE

Caramelised banana, honeycomb,
banana ice cream

CHEESE SELECTION

CRYER & SCOTT CHEESES

Apple chutney and oat cakes

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