

## STARTERS

**PRAWNS AL AJILLO** 713kcal

Garlic, chilli, cherry tomatoes, basil, grilled rosemary focaccia

**STEAK TARTARE** 255kcal

Sirloin, chilli emulsion, pickled daikon, tortilla crisps

**BURRATA**  534kcal

Confit tomatoes and piquillo pepper purée, fresh basil, extra virgin olive oil, sourdough toast

## MAINS

All mains are served with chips and either grilled broccoli or a green salad.  
Steaks are served with your choice of sauce

**TIRA DE ANCHO 400G** 1036kcal

RIBEYE. Spiral cut, slow grilled

**LOMO 300G** 420kcal

FILLET. Lean and tender with a delicate flavour

**GRILLED SEA BASS** 555kcal

Lemon, fresh herbs, early harvest olive oil

**LEMON CHIMICHURRI-MARINATED  
HALF SPATCHCOCK CHICKEN** 1062kcal

Free-range chicken served with the iconic Gaucho marinade of parsley, coriander and garlic

**PUMPKIN, RICOTTA****AND SAGE RAVIOLI**  616kcal

Pumpkin purée, walnuts, sage and vegetarian Parmesan

## DESSERTS

**CHOCOLATE TORTE**  846kcal

Chocolate biscuit, coffee, dulce de leche cream, caramelised hazelnuts, vanilla ice cream

**DULCE DE LECHE CHEESECAKE**  520kcal

Dulce Chantilly cream with hazelnuts, buckwheat crumble, confit cherries

## CHEESE

**CHEESE SELECTION**  719kcal

Selection of three British cheeses, farmhouse chutney, crackers

**ALLERGEN INFORMATION**

Scan the QR code to find out more about allergen details

 Vegetarian

 Vegan