

SHARING

£62.50

An informal menu with an abundant selection of dishes
Designed to share with the whole table

GAUCHO

Group Dining Menus

We are working hard to address the sustainability of our beef production, offsetting our beef's carbon footprint through reforestation programmes in South America and beyond, and supporting our farmers to implement holistic land management practices to reduce emissions at source

SHARING STARTERS FOR THE TABLE

EMPANADAS

A mix of our signature flavours served with salsa gulf

BURRATA 507kcal

Tomato salad infused with truffle, aged balsamic, toasted sourdough

BEEF 236kcal

SWEET POTATO & PROVOLONE 231kcal

CHICKEN & CHORIZO 234kcal

STEAK TARTARE 485kcal

Sirloin, palm heart emulsion, slow cooked duck egg, cracker

MAINS

All served with chips, mac and cheese, seasonal salad and chimichurri sauce

TIRA DE ANCHO 100G 330kcal

RIBEYE. Spiral cut, slow grilled with chimichurri

CHORIZO 100G 201kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

CUADRIL 100G 125kcal

RUMP. The leanest cut with a pure, distinctive flavour

DESSERT

STICKY APPLE & DATE PUDDING 612kcal

Calvados infused toffee sauce, double cream

Add a sapling to your menu to offset your meal

By adding a £5 donation to our charity partners 'Not for Sale', we will plant a high-quality sapling on your behalf which will ensure your meal with us will be offset

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill