

# SET LUNCH MENU

Two courses £26.00 | Three courses £29.50

# GAUCHO

## STARTERS

### SEA BREAM CEVICHE 143kcal

Avocado, kohlrabi

#### *Wine Pairing*

#### WHAT ABOUT ME?, SAUVIGNON BLANC, 2019

Bodega Alpasión, Tunuyán, Uco Valley, Mendoza  
£12.00 / £32.00 / £47.50

### WATERMELON PANZANELLA SALAD 164kcal

Heirloom tomato, burnt watermelon, piquillo pepper

### CUADRIL CARPACCIO 237kcal

Juniper and mustard cure, smoked in yerba mate tea, miso chimichurri

## MAINS

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

### CHURRASCO CUADRIL 250G 397kcal

RUMP. Spiral cut, marinated in garlic, parsley and olive oil

### CLASSIC BURGER 781kcal

100% Argentine beef patty served in a brioche bun with a cherry tomato jam, baby gem lettuce, onion, mayonnaise

### BAKED MERLUZA 246kcal

Hake in tomato sauce, corn, crispy cassava

### CHORIZO 200G 410kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

#### *Wine Pairing*

#### SUSANA BALBO SIGNATURE MALBEC 2021

Agrelo, Mendoza  
£17.50 / £46.50 / £69.50

### PASTA ALLA NORMA 564kcal

Sautéed aubergine, spiced tomato sauce, vegan parmesan

## DESSERTS

### CITRUS BRÛLÉE 497kcal

Candied papaya, orange shortbread

### PINACOLADA 275kcal

Grilled pineapple, rum, spiced crumb, coconut and lime sorbet

## ALLERGEN INFORMATION



Scan the QR code to find out more about allergen details

\*Maximum six people per booking

Vegetarian Vegan

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