

SET LUNCH MENU

Two courses £26.00 | Three courses £29.50

GAUCHO

STARTERS

WATERMELON PANZANELLA

SALAD

Heirloom tomato, burnt watermelon, piquillo pepper

CUADRIL CARPACCIO

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

SEA BREAM CEVICHE

Avocado, kohlrabi

Wine Pairing

WHAT ABOUT ME?, SAUVIGNON BLANC, 2019
Bodega Alpasión, Tunuyán, Uco Valley, Mendoza
£12.00 / £32.00

MAINS

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

CHURRASCO CUADRIL 250G

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

CLASSIC BURGER

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

CHORIZO 200G

SIRLOIN. Tender yet succulent with a strip of juicy crackling

Wine Pairing

CATENA APPELLATION, MALBEC, 2018
Bodega Catena Zapata, La Consulta, Mendoza
£16.00 / £42.00

BAKED MERLUZA

Hake in tomato sauce, corn, crispy cassava

RIGATONI ORTOLANA

Tomatoes, aubergine, vegan parmesan

DESSERTS

PINACOLADA

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

CITRUS BRÛLÉE

Candied papaya, orange shortbread



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 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