

SET LUNCH MENU

Two courses £26.00 | Three courses £29.50

GAUCHO

STARTERS

WATERMELON PANZANELLA

SALAD  164kcal

Heirloom tomato, burnt watermelon, piquillo pepper

CUADRIL CARPACCIO 237kcal

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

SEABASS AGUACHILE 159kcal

Radish, cucumber, coriander, lime, toasted cancha

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 629kcal

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

CLASSIC BURGER 1255kcal

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

CHORIZO 200G 325kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

Wine Pairing

JOURNEY'S END, CABERNET SAUVIGNON, 2016
Stellenbosch
£16.50 / £44.50

SALMON AJI DE MARACUYO 334kcal

Pan fried with courgette, oregano, passion fruit

CHILLI AUBERGINE LINGUINE 750kcal

Sun dried tomato, baked onion, pine nut

DESSERTS

CHOCOLATE BROWNIE 328kcal

Served warm, with vegan white chocolate ice cream

ALFAJORES 460kcal

Argentine ice cream sandwich, coconut parfait, hot chocolate sauce

 Contains gluten  Contains nuts  Contains dairy  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