

APERITIVO

ZACAPA NEGRONI

Ron Zacapa 23 rum,
Campari, Belsazar Rose
vermouth
£11.00

RHUBARB BLUSH

Ketel One vodka shaken with
Chambord, egg white, lemon
juice and rhubarb syrup
£11.00

PEDRINO SPRITZ

Tanqueray N° TEN gin,
Pedrino Sherry & tonic,
fresh lemon and thyme
£10.50

ELDER 75

Tanqueray gin, St. Germain
elderflower liqueur, lemon
juice and Chandon sparkling
Argentine wine
£9.50

STARTERS

BREAD £4.00

Sourdough bagetini, pan de bono, chimichurri with butter

SEABASS CEVICHE

Pickled chilli dressing, cucumber,
dill, olive oil
£12.00

SEARED DIVER SCALLOPS

Spiced mango puree, red pepper sauce,
nduja crumb
£16.00

TUNA CEVICHE

Avocado puree, pickled shallot, sweetcorn,
white soy and apricot vinegar dressing
£13.00

BIG SAUSAGE PLATTER

Morcilla and chorizo selection,
romesco sauce (to share)
£20.00

BURRATA

Tomato salad infused with winter truffle,
aged balsamic, toasted sourdough
£11.50

EMPANADAS

(Minimum of two per order)
£5.00 each

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard
seeds, bay leaf, umami chimichurri
£10.50

BEETROOT TARTARE

Mango 'yolk', avocado, sourdough crisp,
buttermilk dressing
£8.00

BEEF

LAMB & CAPERS

SWEET POTATO & PROVOLONE

CHICKEN & CHORIZO

JACKFRUIT & AJI MOLIDO

STEAKS

Our steaks come from premium Black Angus cattle, bred in Argentina at hand-selected farms, reared by our partners, who we have worked with for many years. Grazing on seventeen different types of grass from the Pampas provinces of Argentina, our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil.

CUADRIL

RUMP

The leanest cut with a pure,
distinctive flavour

225g £18.00

300g £22.00

400g £28.00

ANCHO

RIBEYE

Delicately marbled throughout
for superb, full-bodied flavour

300g £28.50

400g £35.00

500g £40.00

CHORIZO

SIRLOIN

Tender yet succulent with
a strip of juicy crackling

300g £27.00

400g £33.50

500g £39.00

LOMO

FILLET

Lean and tender with
a delicate flavour

225g £31.00

300g £38.00

400g £49.00

TIRA DE ANCHO

Spiral cut, slow grilled
with chimichurri

500g £40.50

800g £63.50

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic,
parsley and olive oil

300g £29.00

500g £40.00

CHURRASCO DE LOMO

Spiral cut, marinated in garlic,
parsley and olive oil

400g £49.50

COLITA DE LOMO

Spiral cut fillet tail

300g £35.00

FOR GLUTTONY OR SHARING

CHATEAUBRIAND

Centre cut of lomo,
slow grilled

450g £60.00

700g £87.50

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho
and lomo

1.2kg £100

MAINS

CHICKEN BREAST D:G:

Sugar snap peas, baby onions, chicken jus, rocket oil
£18.50

PAN FRIED SEA BREAM N:D:G:

Tomato and oregano sauce, green olive pesto
£20.00

GNOCCHI V:Ve:

Pumpkin puree, roasted pumpkin, pumpkin crisps
£12.50

PESTO LINGUINE N:D:V:

Basil pesto, parmesan, cream
£14.50

CLASSIC BURGER D:

100% Argentine beef patty served in a brioche bun with a cherry tomato jam, baby gem lettuce, onion and mayonnaise
£16.00

GRILLED LAMB CUTLETS G:

Baby gem lettuce, romero pepper, lamb jus
£28.50

FILLET STEAK SALAD D:G:

Watercress and herb salad with peas, broadbeans, spring onions, yoghurt sauce
£16.50

SIDES AND SAUCES

SAUCES £3.00

Firecracker chimichurri G:

Chimichurri G:V:Ve:

Peppercorn D:G:

Béarnaise D:G:V:

Blue cheese hollandaise D:G:V:

Smoked chipotle bbq

TOPPINGS

Fried egg G:V: £1.50

Chorizo butter D:G: £2.50

Truffle and black pepper butter D:G: £2.50

Mustard onions D:G:V: £2.50

Grilled Argentine gambas, churrasco G: £7.50

Half lobster, garlic and herb butter D:G: £20.00

SIDES £5.00

SPRING PEAS G:V:Ve:

Peas, broad beans, sugar snap peas, confit lemon, roasted baby onions

MAC & CHEESE D:V:

Mozzarella, taleggio, gruyere. Parmesan herb crumb

BUTTERED LETTUCE D:G:V:

Served with pickled shallot, avocado and yoghurt dressing

KING OYSTER MUSHROOMS D:G:V:

Pan fried, chilli, garlic and chive dressing

HERITAGE CARROTS N:D:V:

Pan roasted goats curd, toasted crushed almond

SPINACH G:V:Ve:

Garlic, lemon

CREAMED MASHED

POTATO D:G:V:

Milk, cream

GREEN BEANS D:G:V:

Confit garlic, lemon, butter

SAUTÉED PEARL BARLEY

WITH FREEKEH V:Ve:

Spiced cumin yoghurt, roasted chickpea

CHIPS G:V:Ve:

Thyme salt

INVISIBLE CHIPS £3.50

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.
(donation - not actual chips)

BYOB

Guests who dine with us on Mondays are welcome to bring their own wine or Champagne of any size, to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

We promote responsible drinking in all of our restaurants. Terms and conditions can be found on our website.

N: Contains nuts

D: Contains dairy

G: Gluten-free

V: Vegetarian

Ve: Vegan

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances we are happy to provide you with any allergen information you need.