

## APERITIVO

### ZACAPA NEGRONI

Ron Zacapa 23 rum, Campari, Belsazar Rose vermouth  
£10.50

### 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  
£10.75

### 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

Leche de tigre, papaya, watermelon, red onion, coriander  
£13.00

### BEEF CARPACCIO

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

### BURRATA

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

### EMPANADAS

(Minimum of two per order)  
Beef, lamb, humita or sun-dried tomato and mozzarella  
£5.00 each

### BIG SAUSAGE PLATTER

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

### SEARED DIVER SCALLOPS

Cauliflower puree, pickled cauliflower, morcilla crumb with oats  
£15.50

### BETROOT TARTARE

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

### TUNA CEVICHE

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

## 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

### STUFFED CHICKEN MILANESE D

White truffle and garlic butter, tomato sauce and chive oil  
£18.50

### HAKE MOQUECA D

Red pepper, red onion, coconut milk, ginger, fresh turmeric, coriander. Served with sautéed pearl barley and freekeh  
£20.00

### POTATO ROSTI N D G V

Chive oil, burnt cauliflower and raisin dressing  
£16.50

### WILD MUSHROOM TAGLIATELLE D V

Eyrngii & enoki mushrooms, torrонтés cream, tarragon, raw yolk  
£17.50

### CLASSIC BURGER D

Argentine beef, lettuce, tomato, beef ketchup, mayo. Served in a soft milk bun with chips  
£16.00

### BRAISED LAMB SHANK G D

Ratte potatoes, mint chimichurri, lamb jus  
£26.50

### FILLET STEAK SALAD D

Marinated tomato, charred sweetcorn, thyme roasted croutons, coconut dressing, soft boiled egg and roasted onion  
£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

### LYONNAISE POTATOES D G V

Sautéed onion, chive

### 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 D 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 10% 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.