

SET LUNCH MENU

12-3pm

Two courses £23 | Three courses £26

GAUCHO

STARTERS

SALMON AND POTATO SALAD

Poached salmon, crispy Ratte potatoes, spring onions, endive, onion puree, lemon mayonnaise

SEABASS CEVICHE

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

LAMB EMPANADA

Spiced apple chutney

MAINS

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

CHURRASCO CUADRIL 200g

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

ANCHO 200g

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour

CHICKEN MILANESE

Fried egg, rocket, parmesan

BETROOT RISOTTO

Puree, roasted and crisp beetroot, toasted almonds

HAKE

Chanterelle mushrooms, butter sauce

DESSERTS

STICKY TOFFEE PUDDING

Date sponge, salted dulce de leche sauce, clotted cream

BROWNIE SUNDAE

Dulce de leche ice cream, whipped cream

AFFOGATO


Espresso, dulce de leche ice cream, shortbread crumble

*Maximum six people per booking.

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.

 Contains nuts

 Contains dairy

 Gluten-free

 Vegetarian

 Vegan