

SET LUNCH MENU

12-3pm

Two courses £23.00 | Three courses £26.00

GAUCHO

STARTERS

SEABASS AGUACHILE

Radish, cucumber, coriander, lime, toasted cancha

SWEET POTATO EMPANADA

Spiced red pepper puree

WATERMELON PANZANELLA

SALAD

Heirloom tomato, burnt watermelon, piquillo pepper

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

ANCHO 200g

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

SALMON AJI DE MARACUYO

Pan fried with courgette, oregano, passion fruit

CHILLI AUBERGINE LINGUINE

Sun dried tomato, baked onion, pine nut

PAPRIKA GRILLED CHICKEN

Romesco sauce, green harissa yoghurt

DESSERTS

LIMONCELLO AND ALMOND

CAKE

White chocolate ice cream, bergamot lemon

CHOCOLATE AND COCONUT TART

Coconut sorbet

AFFOGATO

Espresso, dulce de leche ice cream, almond biscuit

*Maximum six people per booking.

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.

 Contains nuts  Contains dairy  Vegan  Vegetarian  Gluten-free