

SET LUNCH MENU

Two courses 27 | Three courses 30

GAUCHO

STARTERS

SEA BASS CEVICHE 349Kcal

Picante rojo, avocado, arepa bread

Wine Pairing

BLACK RIVER, SAUVIGNON BLANC 2021

Humberto Canale, Río Negro, Patagonia

10.25 / 27.5 / 41

BEETROOT CEVICHE 53Kcal

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

MINI ARGENTINE SAUSAGE PLATE 721Kcal

Morcilla and chorizo selection, picante rojo, lemon aioli

MAINS

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

CHORIZO 200G 411Kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

Wine Pairing

SUSANA BALBO SIGNATURE MALBEC 2021

Agrelo, Mendoza

21 / 55 / 83

CHURRASCO CUADRIL 250G 386Kcal

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

CLASSIC BURGER 1255Kcal

100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips

GNOCCHI 718Kcal

Kale pesto, parmesan

FILLET STEAK SALAD 587Kcal

Watercress and herb salad, peas, spring onion, broad beans, yoghurt sauce

DESSERTS

CHOCOLATE VOLCANO 680Kcal

Pistachio ice cream

DULCE FLAN 383Kcal

Caramel sauce

AFFOGATO 209Kcal

Espresso, dulce de leche ice cream, almond biscuit

COFFEE & TEA

We offer a selection of non-dairy milk such as coconut milk, almond milk and oat milk for additional 0.5 or complimentary soya milk. Decaf coffee available upon request.

COFFEE 19 - 190Kcal

4.25

Americano, single or double espresso, latte, flat white, cappuccino, or chai latte

BIRCHALL TEA 19 - 26Kcal

4

Chamomile, Earl Grey, English Breakfast, Green, Red Berry and Flower, Lemongrass and Ginger, Peppermint, Decaf

FRENCH COFFEE

10.5

Courvoisier v.s.o.p

CARIBBEAN COFFEE

10.5

Mount Gay Black Barrel



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

*Maximum six people per booking

Vegetarian

Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.