

SET LUNCH MENU

Two courses 27 | Three courses 30

GAUCHO

STARTERS

SEA BASS CEVICHE 163kcal

Mango and chilli salsa, ponzu, fish crisps

CREATED BY MATT BERRY | SOUS CHEF - MANCHESTER

Wine Pairing

BLACK RIVER, SAUVIGNON BLANC 2021

Humberto Canale, Rio Negro, Patagonia

11 / 39.5 / 44

FUGAZZA 384kcal

Taleggio, Parmesan, olives, picante rojo, caramelised onion

CREATED BY ANTONINO CASTELLI

SENIOR CHEF DE PARTIE - BIRMINGHAM

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

21.5 / 56.5 / 85

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

RIGATONI BAKE 639kcal

Butternut squash, Provolone, chilli, lemon and sage crumb

CREATED BY MATT BERRY | SOUS CHEF - MANCHESTER

DRY RUBBED SPATCHCOCK CHICKEN 965kcal

Kiwi and lime hot sauce

DESSERTS

TARTE TATIN 667kcal

Caramelised apples, Chantilly cream

CREATED BY KAREN ROSS | SENIOR CHEF DE PARTIE - GLASGOW

WHITE CHOCOLATE PANNA COTTA 532kcal

Coconut crumble, Chambord-infused rhubarb

CREATED BY ANETT WIJESEKERA | PASTRY CHEF - SLOANE AVENUE

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

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

4.5

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

BIRCHALL TEA 19 - 26kcal

4.25

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

IRISH COFFEE

10.5

Slane Irish Whiskey

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.