

# SET LUNCH MENU

Two courses 25 | Three courses 28

# GAUCHO

## STARTERS

### SEA BASS CEVICHE 163kcal

Mango & chilli salsa, ponzu, fish skin crisps

CREATED BY MATT BERRY | SOUS CHEF - MANCHESTER

#### Wine Pairing

BLACK RIVER, SAUVIGNON BLANC 2021

Humberto Canale, Rio Negro, Patagonia

10.25 / 27.5 / 41

### FUGAZZA 384kcal

Taleggio, parmesan, olive, 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 / 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

### RIGATONI BAKE 639kcal

Butternut squash, provolone, chilli, roasted squash, lemon and sage crumb

CREATED BY MATT BERRY | SOUS CHEF - MANCHESTER

### ARGENTINE SPICED SPATCHCOCK 965kcal

Paprika dry rub, 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

4.25

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.