

# SET LUNCH MENU

Two courses 27 | Three courses 30

# GAUCHO

## STARTERS

### PRAWN AGUACHILE 112kcal

Avocado, grilled corn, orange, coriander, mint, aji amarillo (Peruvian yellow pepper) and ponzu dressing

#### Wine Pairing

#### BLACK RIVER, SAUVIGNON BLANC 2021

Humberto Canale, Rio Negro, Patagonia

11 / 39.5 / 44

### CUCUMBER AND TOMATO

#### GAZPACHO 384kcal

Heritage tomatoes, cucumber, yellow beetroot

### BEEF CARPACCIO 138kcal

Confit cherry tomatoes, aji amarillo (Peruvian yellow pepper) crema, crispy wonton strips, Tajin lime and chilli spice mix

## 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

### SEABREAM 407kcal

Romesco sauce, pesto, grilled Tenderstem broccoli, lemon zest

### CLASSIC BURGER 1240kcal

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

### SPAGHETTI ROMESCO 367kcal

Superstraccia, confit cherry tomatoes, basil

### CHICKEN MILANESE 507kcal

Parmesan, chives, lemon zest

## DESSERTS

### ROASTED PINEAPPLE 365kcal

Light caramel sauce, coconut sorbet

### RASPBERRY AND PISTACHIO

#### SEMIFREDDO 272kcal

Frozen parfait with fresh fruit

### 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

Adults need around 2000 kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.