PRIVATE DINING

DIGWYDDIADAU PREIFAT

We offer private dining experiences across a selection of our restaurants. Whether you're looking to celebrate a milestone birthday with loved ones or gather your colleagues together for a corporate day out, our in-house events team are on hand to help you create a bespoke event experience whatever the occasion

SET LUNCH MENU

BWYDLEN CINIO BENODEDIG

SUNDAYS AT GAUCHO

DYDD SUL YN GAUCHO

SUNDAY ROAST

27

Our roast sirloin of beef is served with all the trimmings, unlimited Yorkshire puddings and gravy

NEVER-ENDING ROAST

37

Bottomless roasts, available at a selection of our restaurants every Sunday. Please visit our website to view participating restaurants gauchorestaurants.com

BRING YOUR OWN

DOD Â PHOTEL EICH HUN

Guests who dine with us on Mondays are welcome to bring their own wine or Champagne of any size, to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

We promote responsible drinking in all of our restaurants. Terms and conditions can be found on our website at Gauchorestaurants.com



SET LUNCH MENU

BWYDLEN CINIO BENODEDIG

Two courses 25 | Three courses 28



STARTERS II DDECHRAU

SEA BASS CEVICHE 349Kcal

Picante rojo, avocado, arepa bread

Wine Pairing

BLACK RIVER, SAUVIGNON BLANC 2021

Humberto Canale, Rio Negro, Patagonia 10.25 / 27.5 / 41

BEETROOT CEVICHE V Ve 53Kcal

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

MINI ARGENTINE SAUSAGE PLATE 721Kgal

Morcilla and chorizo selection, picante rojo, lemon aioli

MAINS | PRIF GWRS

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 1255Kgal

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

GNOCCHI V ve 718Kcal

Kale pesto, parmesan

FILLET STEAK SALAD 587Kcal

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

DESSERTS | PWDINAU

CHOCOLATE VOLCANO V 680Kcal

Pistachio ice cream

DULCE FLAN V 383Kcal

Caramel sauce

AFFOGATO V 209Kcal

Espresso, dulce de leche ice cream, almond biscuit

COFFEE & TEA | TE A CHOFFI

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.

4.25 COFFEE 19 - 190 Kcal

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

BIRCHALL TEA 19 - 26 Kcal

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

GWYBODAETH AM ALERGENAU Scan the QR code to find out more about allergen details

*Maximum six people per booking

V Vegetarian Ve 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.