

COCKTAILS

WAGYU MARTINI WITH BURNT LEMON OIL 16

Wagyu-washed Renais Gin, Ketel One Vodka, Regal Rogue Lively White, burnt lemon bitters

MARGARITA WITH CHIMICHURRI SALT 14

El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red pepper cordial, citrus

WATERMELON SPRITZ 13

Axia Mastic Spirit, Cygnet 22 Gin, watermelon cordial, citrus blend, Double Dutch Cucumber & Watermelon Tonic

SNACKS

BREAD 688kcal 6

Sourdough baguettini, pan de bono, chimichurri with butter

STARTERS

SEA BASS CEVICHE 130kcal 14

Aji amarillo and ponzu dressing, lime, avocado crema, pickled jalapeño, red onion

SUPERSTRACCIA SALAD 306kcal 11.5

Orange, fennel, basil

BURRATA 507kcal 15

Tomato salad infused with truffle, aged balsamic, toasted sourdough

SALMON TARTARE TACOS 295kcal 10.5

Mango salsa, avocado

GRILLED BUTTERFLY PRAWNS 345kcal 15.5

Garlic and chilli butter

STEAK TARTARE 485kcal 13

Sirloin, palm heart emulsion, slow cooked free-range egg, cracker

FIZZ

DOMAINE CHANDON BRUT, NV 13.5 / 80

Mendoza, Argentina

POMMERY BRUT ROYAL, NV 16.5 / 100

Champagne, France

ROEBUCK ESTATES CLASSIC CUVÉE 15.5 / 86

West Sussex, England

GORDAL OLIVES 166kcal 5

Gordal pitted green large olives

ARGENTINE SAUSAGE PLATE 1467kcal 22

Morcilla and chorizo selection, picante rojo, lemon aioli (to share, serves two people)

SEARED DIVER SCALLOPS 277kcal 22.5

'Nduja butter, aguachile verde, lemon crumb

PROVOLETA 651kcal 12

Melted Provolone Argentinian cheese served hot in a cast-iron pan with confit cherry tomatoes, fresh oregano, sourdough toast

EMPANADAS 8 each

Beef 260kcal

Sweet potato & provolone  237kcal

Chicken & chorizo 265kcal

Wagyu beef 340kcal 10 each



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan

Adults need around 2000 kcal a day

SUSTAINABLE STEAKS

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon offset. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting and reforestation projects in the Amazon, while simultaneously taking local people out of the risk of modern-day slavery

CHORIZO

SIRLOIN

Tender yet succulent with a strip of juicy crackling

300g 607kcal | 35
400g 808kcal | 46.5

ANCHO

RIBEYE

Delicately marbled throughout for superb, full-bodied flavour

300g 767kcal | 41
400g 1020kcal | 51.5
500g 1273kcal | 59

CUADRIL

RUMP

The leanest cut with a pure, distinctive flavour

225g 287kcal | 20
300g 381kcal | 26
400g 505kcal | 36

LOMO

FILLET

Lean and tender with a delicate flavour

200g 307kcal | 38.5
300g 426kcal | 50
400g 566kcal | 68

SPECIALITY CUTS

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g 870kcal | 38
500g 1296kcal | 52.5

TIRA DE ANCHO

Spiral cut, slow grilled with a layer of chimichurri

400g 1074kcal | 52.5
700g 1816kcal | 73.5

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

350g 596kcal | 63

COLITA DE LOMO

Spiral cut fillet tail

300g 426kcal | 48

GO BIG OR SHARE

CHATEAUBRIAND

Centre cut of lomo, slow grilled

450g 636kcal | 78.5
700g 968kcal | 115

THE BEEF BAR SAMPLER

Lomo marinated in spicy chimichurri, ancho in tomatillo, chorizo with juniper

300g *per person* 614kcal | 42

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho and lomo

1.2kg 2162kcal | 130

TOP WITH A TREE

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Top any steak with a 'tree' and we will plant a further sapling as part of our reforestation project

To find out more about our pledge, scan the QR code



MAINS

FILLET STEAK SALAD 294kcal Quinoa, green beans, cucumber, red meat radish, mizuna, coriander, mint, lemon and olive oil dressing	20	SPAGHETTI ROMESCO 367kcal Superstraccia, confit cherry tomatoes, basil	16.5
BARBECUE MISO AUBERGINE 145kcal Popped quinoa, sesame tofu cream, pickled red onion, red meat radish, coriander salad	13.5	BARBACOA GLAZED SALMON 416kcal Sesame tofu cream, red meat radish, coriander and mint salad	22
WHOLE GRILLED SEA BASS 298kcal Vine-roasted cherry tomatoes, early harvest olive oil, lemon	28	DRY RUBBED SPATCHCOCK CHICKEN 965kcal Kiwi and lime hot sauce	21
WAGYU BURGER 1560kcal Caramelised onion, cheese, pickles, truffle mayonnaise, chips	27.5	CLASSIC BURGER 1240kcal 100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips	19.5

SIDES AND SAUCES

SIDES

SAUTÉED BROCCOLI 222Kcal Confit garlic, roasted almonds, lemon zest	6.5	TRUFFLE MAC & CHEESE 494Kcal Truffle, mozzarella, Taleggio, Gruyère, lemon herb crumb	8
GREEN SALAD 139Kcal Baby gem lettuce, radicchio, watercress, mizuna, fresh lemon and olive oil dressing	6.5	HAND-CUT CHIPS 335Kcal Koffmann's potato, chimichurri salt	6
HERITAGE TOMATO SALAD 108kcal Pickled red onion, fresh herbs, extra virgin olive oil	6.5	CREAMED MASHED POTATO 668Kcal Milk, cream	6
CONFIT MUSHROOMS 641Kcal Butter, thyme, garlic	6.5	HUMITA 392Kcal The Gaucho aficionado's essential order. Creamed corn, whipped cheese, ancho chilli oil	6.5
SPINACH 123Kcal Garlic, lemon	6.5	CHARGRILLED BABY GEM 226Kcal Caesar dressing, pancetta lardons, Parmesan	6.5

TOPPINGS

Fried egg 123Kcal	1.5
'Nduja butter 205Kcal	2.5
Truffle and black pepper butter 128Kcal	2.5
Mustard onions 89Kcal	2.5
Grilled King Prawns, churrasco dressing 227Kcal	10.5
Half lobster, herb butter 440Kcal	26

SAUCES

Firecracker chimichurri 180Kcal	3
Chimichurri 239Kcal	3
Peppercorn 40Kcal	4
Béarnaise 293Kcal	3.5
Malbec & bone marrow jus 26Kcal	4