

SET LUNCH

Two courses 17.95 | Three courses 19.95

GAUCHO

STARTERS

CHUNKY MINESTRONE SOUP

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

THREE CHEESE EMPANADA

Rocket, pickled red onion, salsa golf

PRAWN CHICHARRÓN

Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

MAINS

RUMP AND CHIPS

The leanest cut with a pure, distinctive flavour.

Served with chips and chimichurri sauce

PAN-FRIED HADDOCK

In a brown butter, lemon, parsley and caper sauce with rocket salad and pickled red onion

PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

DULCE DE LECHE PANCAKE

Banana split ice cream

SORBET SELECTION

Lemon, Chocolate, Raspberry

CHOCOLATE BROWNIE

White chocolate ice cream

 Vegetarian  Vegan



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

Available for groups of up to 8 guests

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

G-LDN-SE-10.25

SIDES | 5

Grilled Tenderstem broccoli | Green salad

Sautéed spinach | Hand-cut chips