

SUNDAY ROAST

The only way to round off your weekend

GAUCHO

COCKTAILS

WAGYU MARTINI

14.5

Wagyu-washed The Botanist gin and Grey Goose vodka, Regal Rogue Lively White, burnt lemon bitters

CHIMICHURRI MARGARITA

14.5

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

STRAWBERRY NEGRONI

14.5

Bombay Sapphire gin, Lillet Rosé, Campari, Amaro Santoni, Fernet-Branca, strawberry

SOBERONI (NA)

10

Pentire Adrift, Pentire Coastal Spritz, Roots Divino Rosso, strawberry

SNACKS

SOURDOUGH BREAD

5.95

Cultured butter, chimichurri

CHEESE & TRUFFLE CROQUETTES

5.95

Mozzarella, cheddar, truffle, confit tomatoes and piquillo pepper dip

OLIVES

5.95

Gordal large pitted green olives

BEEF TARTARE TACOS

9.95

Cornichons, shallots, parsley

STARTERS

TRUFFLED BURRATA

14.95

Cherry tomatoes, truffle balsamic dressing and sweet tomato relish

GAUCHO-CURED SMOKED SALMON

15.5

Crème fraîche, pickled red onions, watercress and lemon

SEA BASS CEVICHE

14.5

Tiger's Milk, pickled jalapeños and avocado crema

GRILLED CHICKEN SALAD

12.95

Chicken breast and herb salad with peas, broad beans and lettuce



ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

Adults need around 2000kcal a day.

All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

ROASTS

Available 12pm – 5pm

GAUCHO

SUNDAY ROAST

26.95

Our roast rump of beef is served with roast potatoes and unlimited Yorkshire puddings, accompanied by seasonal vegetables, and limitless red wine gravy.

VEGAN SUNDAY ROAST

26.95

Shiitake mushroom and nut roast, roast potatoes, roast carrots with confit onion and garlic, served with a tomato sauce.

CHILDREN'S ROAST

15

Made for slightly smaller appetites, our kids' roast rump of beef is served with roast potatoes and Yorkshire puddings, accompanied by seasonal vegetables and unlimited gravy.

CHATEAUBRIAND 200G

41 per person

The ultimate Sunday treat. A classic whole Gauchó fillet steak, grilled and roasted with love to share, served with array of sides and, of course, limitless gravy to bring the curtain down on Sunday with aplomb.

ADDITIONAL SIDES | 6 each

CAULIFLOWER
CHEESE 

LATIN MAC &
CHEESE

TOMATO
SALAD  

DESSERT TO SHARE | *Big enough for four people, better for two*

BRAEBURN APPLE CRUMBLE

15

With vanilla custard cream

Suggested wine pairing

SAUSKA TOKAJI ASZÚ 5 PUTTONYOS 2019

Tokaj, Hungary

75ml | 19

500ml | 95

