SPRING SET LUNCH

Two courses 17.95 | Three courses 19.95 Available every day | 12pm - 4pm

GAUCHO

STARTERS

CUCUMBER AND TOMATO GAZPACHO V Ve 107kcal

Vine ripe cherry tomatoes, cucumber, yellow beetroot

BEEF EMPANADA 237kcal

The OG empanada recipe, perfected over 30 years

PRAWN CHICHARRÓN 163kcal

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

MAINS

CUADRIL AND CHIPS 975kcal

RUMP The leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

PAN-FRIED SEA BREAM 503kcal

Salsa verde with pickled onions and rocket salad

PUMPKIN, RICOTTA AND SAGE RAVIOLI V 621kcal

Pumpkin purée, walnuts, sage and vegetarian Parmesan

DESSERTS

Banana split ice cream

SORBET SELECTION V Ve 274kcal

Lemon, Chocolate, Raspberry

CHOCOLATE BROWNIE V ve 328kcal White chocolate ice cream

V Vegetarian Ve Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

SIDES V Ve | 5

Grilled tenderstem broccoli | Green salad Sautéed spinach | Hand-cut chips 147kcal / 103kcal / 118kcal / 287kcal

Available for groups of up to 8 guests

Adults need around 2000kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill. G-REG-SE-04.25