




GAUCHO


BRUNCH • COCKTAILS • MUSIC


Disco Delights: Kylie Minogue Brunch


ON ARRIVAL

BREAD  345kcal
Sourdough baguettini, pan de bono, chimichurri with butter

FREE-FLOWING STARTERS


ARGENTINE SAUSAGE PLATE  721kcal
Morcilla and chorizo selection, picante rojo, lemon aioli


EMPANADA SELECTION
Beef 173kcal
Sweet potato & provolone  163kcal

BURRATA  507kcal
Cherry tomato jam, smashed avocado, toasted sourdough

SUPERSTRACCIA SALAD  306kcal
Orange, fennel, basil

MAINS | Select One

CHURRASCO DE CUADRIL 200G  773kcal
Spiral cut, marinated in garlic, parsley and olive oil. Served with a choice of chips or salad

BRUNCH BURGER  760kcal
100% Argentine beef patty, brioche bun, cherry tomato jam, Portobello mushroom, free-range egg, streaky bacon. Served with choice of chips or salad

SPAGHETTI ROMESCO  367kcal
Superstraccia, confit cherry tomatoes, basil

STEAK, EGG & CHIMICHURRI  844kcal
Served with a choice of chips or salad

DESSERTS | Select One

CHOCOLATE BROWNIE  328kcal
White chocolate ice cream

MANGO, CARAMEL & COCONUT FLAN  94kcal
Passion fruit, coconut granita, fresh lime zest



ALLERGEN INFORMATION
Scan the QR code to find out more about allergen details

 Vegetarian  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 13% service charge will be added to your bill.

BRUNCH DRINKS

CHIGGY WIGGY CITRUS NEGRONI
Sapling gin, Campari, nectarine, gomme, reconstructed lemon juice, tangerine espuma

MAGIC MARTINI
Sapling vodka, Passoa, passionfruit purée, Prosecco

SPINNING AROUND SPRITZ
Aperol, Double Dutch soda, prosecco

IN MY ARMS FIZZ
Jack Daniels Apple, Double Dutch tonic

CHANDON GARDEN SPRITZ
With a hint of orange


DOMAINE CHANDON
Argentine sparkling wine

WINE 125ML
A choice of red, white or rosé

LAGER 330ML


NON-ALCOHOLIC DRINKS

THE LOCO-MOTION  95kcal
Clean Co Rhubarb Gin, lemon, rhubarb

CLOSER PALOMA  92kcal
Clean Co T, lime, pink grapefruit soda

WILD IDOL  187kcal
Alcohol free sparkling rosé, Germany

PUNCHY PADAM  30kcal
Peach, ginger and chai

WIGNAC LADY SQUIRREL  142kcal
Alcohol free organic cider

PLEASE DRINK RESPONSIBLY

One drink per person at any one time (A maximum of eight drinks per guest will be served as we operate a responsible drinking policy). Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/seating time. Last orders will be served at 90 minutes with the last 30 minutes to finish your food and drinks. Gaucho promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party do not respect these rules.





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