

## SUNDAY ROAST

The only way to round off your weekend

# GAUCHO

## COCKTAILS / COCTELES

### WAGYU MARTINI

14.5

Wagyu-washed Grey Goose Vodka and Cygnet 22 Gin, Regal Rogue Lively White, burnt lemon oil

### EL PATRON

14.5

Patron Silver Tequila, Limoncè Limoncello, cucumber, elderflower, citrus blend, soda water

### STRAWBERRY NEGRONI

14.5

Bombay Sapphire Gin, Lillet Rose, Campari, Amaro Santoni, Fernet-Branca, strawberry

## SNACKS / BYRBRYDAU

### SOURDOUGH BREAD [V]

5.95

Cultured butter, chimichurri

### GORDAL OLIVES [V] [Ve]

5.95

Large pitted green olives

### CHEESE & TRUFFLE

### CROQUETTES [V]

5.95

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

### BEEF TARTARE TACOS

9.95

Cornichons, shallots, parsley

## STARTERS / IDDECHRAU

### TRUFFLED BURRATA [V]

14.95

Cherry tomatoes, truffle balsamic dressing, sweet tomato relish

### SEA BASS CEVICHE

14.5

Tiger's Milk, pickled jalapeños, avocado crema

### GAUCHO-CURED

### SMOKED SALMON

15.5

Crème fraîche, pickled red onions, watercress, lemon



## ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

[V] Vegetarian [Ve] 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 / CINIO SUL

26.95

**Choose between half roast chicken or roast rump of beef.** Served with roast potatoes and unlimited Yorkshire puddings, accompanied by seasonal vegetables, and limitless red wine gravy.

### VEGAN SUNDAY ROAST / CINIO FEGAN DYDD SUL V Ve

26.95

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

### CHILDREN'S ROAST / CINIO RHOST / BLANT

15

Made for slightly smaller appetites, our kids' roast rump of beef or chicken 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 Gaucho 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 / AR YR OCHR | 6 each

CAULIFLOWER  
CHEESE V

LATIN MAC &  
CHEESE V

TOMATO  
SALAD V Ve

### DESSERT TO SHARE / PWDINAU

#### HOT COOKIE DOUGH V

11.5

Dulce de leche, vanilla ice cream

Suggested wine pairing

#### SAUSKA TOKAJI ASZÚ 5 PUTTONYOS 2019

Tokaj, Hungary

75ml | 19

500ml | 95

