

SUNDAY ROAST

The only way to round off your weekend

GAUCHO

COCKTAILS / COCTELS

WAGYU MARTINI

14.5

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

STRAWBERRY NEGRONI

14.5

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

EL PATRON

14.5

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

SNACKS / BYRBRYDAU

SOURDOUGH BREAD

5.95

Cultured butter, chimichurri

GORDAL OLIVES

5.95

Large pitted green olives

CHEESE & TRUFFLE CROQUETTES

5.95

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

BEEF TARTARE TACOS

9.95

Cornichons, shallots, parsley

STARTERS / I DDECHRAU

TRUFFLED BURRATA

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

 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 / 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

26.95

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

CHILDREN'S ROAST / CINIO RHOST I 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 

LATIN MAC &
CHEESE 

TOMATO
SALAD  

DESSERT TO SHARE / PWDINAU

HOT COOKIE DOUGH

11.5

Dulce de leche, vanilla ice cream

Suggested wine pairing

SAUSKA TOKAJI ASZÚ 5 PUTTONYOS 2019

Tokaj, Hungary

75ml | 19

500ml | 95

