

# SET LUNCH MENU

Two courses 27 | Three courses 30

# GAUCHO

## STARTERS

### SEA BASS CEVICHE

Picante rojo, avocado, arepa bread

#### Wine Pairing

**BLACK RIVER, SAUVIGNON BLANC 2021**

Humberto Canale, Río Negro, Patagonia

10.25 / 27.5 / 41

### BEETROOT CEVICHE

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

### MINI ARGENTINE SAUSAGE PLATE

Morcilla and chorizo selection, picante rojo, lemon aioli

## MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

### CHORIZO 200G

SIRLOIN. Tender yet succulent with a strip of juicy crackling

#### Wine Pairing

**SUSANA BALBO SIGNATURE MALBEC 2021**

Agrelo, Mendoza

21 / 55 / 83

### CHURRASCO CUADRIL 250G

RUMP. Spiral cut, marinated in garlic, parsley and olive oil

### CLASSIC BURGER

100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips

### GNOCCHI

Kale pesto, parmesan

### FILLET STEAK SALAD

Watercress and herb salad, peas, spring onion, broad beans, yoghurt sauce

## DESSERTS

### CHOCOLATE VOLCANO

Pistachio ice cream

### DULCE FLAN

Caramel sauce

### AFFOGATO

Espresso, dulce de leche ice cream, almond biscuit

## COFFEE & TEA

We offer a selection of non-dairy milk such as coconut milk, almond milk and oat milk for additional 0.5 or complimentary soya milk. Decaf coffee available upon request.

### COFFEE

4.25

Americano, single or double espresso, latte, flat white, cappuccino, or chai latte

### BIRCHALL TEA

4

Chamomile, Earl Grey, English Breakfast, Green, Red Berry and Flower, Lemongrass and Ginger, Peppermint, Decaf

### HOT CHOCOLATE

3.75

### FRENCH COFFEE

10.5

Courvoisier v.s.o.p

### CARIBBEAN COFFEE

10.5

Mount Gay Black Barrel



#### ALLERGEN & CALORIE INFORMATION

Scan the QR code to find out more about calorie and allergen details

\*Maximum six people per booking

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