

APERITIVO

ZACAPA NEGRONI

Ron Zacapa 23 rum,
Campari, Belsazar Rose
vermouth
£10.50

RHUBARB BLUSH

Ketel One vodka shaken with
Chambord, egg white, lemon
juice and rhubarb syrup
£11.00

PEDRINO SPRITZ

Tanqueray N° TEN gin,
Pedrino Sherry & tonic,
fresh lemon and thyme
£11.00

ELDER 75

Tanqueray gin, St. Germain
elderflower liqueur, lemon
juice and Chandon sparkling
Argentine wine
£10.00

STARTERS

BREAD £4.00

Sourdough bagetini, pan de bono, chimichurri with butter

SEABASS CEVICHE

Leche de tigre, papaya,
watermelon, red onion,
coriander
£13.00

BEEF CARPACCIO

Smoked, salt cured in juniper,
mustard seeds, bay leaf,
umami chimichurri
£10.50

BURRATA

Tomato salad infused with
winter truffle, aged balsamic,
toasted sourdough
£11.50

EMPANADAS

(Minimum of two per order)
Beef, lamb, humita or sun-
dried tomato and mozzarella
£5.00 each

BIG SAUSAGE PLATTER

Morcilla and chorizo selection,
romesco sauce (to share)
£20.00

SEARED DIVER SCALLOPS

Cauliflower puree, pickled
cauliflower, morcilla crumb
with oats
£15.50

BETROOT TARTARE

Mango 'yolk', avocado,
sourdough crisp, buttermilk
dressing
£8.00

TUNA CEVICHE

Avocado puree, pickled shallot,
sweetcorn, white soy and
apricot vinegar dressing
£13.00

STEAKS

Our steaks come from premium Black Angus cattle, bred in Argentina at hand-selected farms, reared by our partners, who we have worked with for many years. Grazing on seventeen different types of grass from the Pampas provinces of Argentina, our cows enjoy a lush, free-range lifestyle in an area famed for its fertile soil.

CUADRIL

RUMP

The leanest cut with a pure,
distinctive flavour

225g £18.00

300g £22.00

400g £28.00

ANCHO

RIBEYE

Delicately marbled throughout
for superb, full-bodied flavour

300g £28.50

400g £35.00

500g £40.00

CHORIZO

SIRLOIN

Tender yet succulent with
a strip of juicy crackling

300g £27.00

400g £33.50

500g £39.00

LOMO

FILLET

Lean and tender with
a delicate flavour

225g £31.00

300g £38.00

400g £49.00

TIRA DE ANCHO

Spiral cut, slow grilled
with chimichurri

500g £40.50

800g £63.50

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic,
parsley and olive oil

300g £29.00

500g £40.00

CHURRASCO DE LOMO

Spiral cut, marinated in garlic,
parsley and olive oil

400g £49.50

COLITA DE LOMO

Spiral cut fillet tail

300g £35.00

FOR GLUTTONY OR SHARING

CHATEAUBRIAND

Centre cut of lomo,
slow grilled

450g £60.00

700g £87.50

THE GAUCHO SAMPLER

Cuadril, chorizo, ancho
and lomo

1.2kg £100

MAINS

STUFFED CHICKEN MILANESE D

White truffle and garlic butter, tomato sauce and chive oil
£18.50

HAKE MOQUECA D

Red pepper, red onion, coconut milk, ginger, fresh turmeric, coriander. Served with sautéed pearl barley and freekeh
£20.00

POTATO ROSTI N D G V

Chive oil, burnt cauliflower and raisin dressing
£16.50

WILD MUSHROOM TAGLIATELLE D V

Eyrngii & enoki mushrooms, torrонтés cream, tarragon, raw yolk
£17.50

CLASSIC BURGER D

Argentine beef, lettuce, tomato, beef ketchup, mayo. Served in a soft milk bun with chips
£16.00

BRAISED LAMB SHANK G D

Ratte potatoes, mint chimichurri, lamb jus
£26.50

FILLET STEAK SALAD D

Marinated tomato, charred sweetcorn, thyme roasted croutons, coconut dressing, soft boiled egg and roasted onion
£16.50

SIDES AND SAUCES

SAUCES £3.00

Firecracker chimichurri G

Chimichurri G V Ve

Peppercorn D G

Béarnaise D G V

Blue cheese

hollandaise D G V

Smoked chipotle bbq

TOPPINGS

Fried egg G V £1.50

Chorizo butter D G £2.50

Truffle and black pepper butter D G £2.50

Mustard onions D G V £2.50

Grilled Argentine gambas, churrasco G £7.50

Half lobster, garlic and herb butter D G £20.00

SIDES £5.00

LYONNAISE POTATOES D G V

Sautéed onion, chive

MAC & CHEESE D V

Mozzarella, taleggio, gruyere. Parmesan herb crumb

BUTTERED LETTUCE D G V

Served with pickled shallot, avocado and yoghurt dressing

KING OYSTER MUSHROOMS D G V

Pan fried, chilli, garlic and chive dressing

HERITAGE CARROTS N D V

Pan roasted goats curd, toasted crushed almond

SPINACH G V Ve

Garlic, lemon

CREAMED MASHED

POTATO D G V

Milk, cream

GREEN BEANS D G V

Confit garlic, lemon, butter

SAUTÉED PEARL BARLEY

WITH FREEKEH D V Ve

Spiced cumin yoghurt, roasted chickpea

CHIPS G V Ve

Thyme salt

INVISIBLE CHIPS £3.50

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time.
(donation - not actual chips)

BYOB

Guests who dine with us on Mondays are welcome to bring their own wine or Champagne of any size, to any of our restaurants with no additional corkage fee. That goes for any sized group, and any sized bottle!

We promote responsible drinking in all of our restaurants. Terms and conditions can be found on our website.

N Contains nuts

D Contains dairy

G Gluten-free

V Vegetarian

Ve Vegan

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances we are happy to provide you with any allergen information you need.

DESSERTS

GAUCHO

SALTED DULCE DE LECHE CHEESECAKE NDV

Toasted marshmallow
£9.50

STICKY TOFFEE PUDDING DV

Date sponge, salted dulce de leche
sauce, clotted cream
£8.50

ARGENTINE ICE CREAM DGV

Selection of flavours
£5.00

CHEESE PLATTER DV

Selection of three British cheeses,
farmhouse chutney, crackers
£16.50

CHOCOLATE BROWNIE NVVe

Served warm, with vegan white
chocolate ice cream
£8.50

DON PEDRO NDGV

Whipped ice cream, walnuts, rum
£9.50

LEMON MERINGUE PIE NDV

Soft italian meringue, sweetcrust
pastry, lemon curd, blackcurrant sorbet
£7.50

APPLE AND QUINCE TART TATIN *To share*

Vanilla ice cream
(please allow 25 minutes to cook)
£14.00

DESSERT COCKTAILS

GOLDEN GOOSE

Grey Goose La Vanille, Licor 43,
apple and lemon juice shaken
with ginger syrup
£11.00

BUTTERSCOTCH BONBON

Grey Goose vodka, butterscotch
schnapps, limoncello and lemon
juice shaken with vanilla syrup
£12.00

ARGENTINE COFFEE

Ron Zacapa 23 rum, banana syrup and
fresh coffee, served with a dulce de
leche cream float
£11.00

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. *Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

N Contains nuts

D Contains dairy

Ve Vegan

V Vegetarian

G Gluten-free

DESSERT AND FORTIFIED WINES

GAUCHO

SAINT FELICIEN DOUX 75ml

Sémillon 2012 Bodega Catena Zapata,
Agrelo, Luján de Cuyo, Mendoza
£5.25

SALENTEIN LATE HARVEST SV 75ml

Sauvignon Blanc 2015, Tunuyán,
Uco Valley, Mendoza
£6.25

ROYAL TOKAJI 5 PUTTONYOS 75ml

Furmint/Harslevelu/Mustotaly 2013,
Károly Áts, Tokaj, Hungary
£10.25

CHÂTEAU GUIRAUD 75ml

Sémillon/Sauvignon Blanc 2010,
Sauternes, Bordeaux, France
£18.00

MALAMADO 50ml

Malbec 2014, Bodega Zuccardi,
Maipú, Mendoza
£5.25

QUINTA DO VALLADO 50ml

20 Year Old Tawny Port,
Porto, Portugal
£7.25

COFFEE AND TEA

COFFEE

Americano, single or double espresso,
latte or cappuccino
£3.50/£4.00

IRISH COFFEE

Slane or Glenfiddich 12YR
£10.00

FRENCH COFFEE

Courvoisier v.s.o.p
£10.00

CARIBBEAN COFFEE

Mount Gay black barrel
£10.00

NEMI TEA

Chamomile, Earl Grey, English
Breakfast, Green, Moroccan Mint,
Lemongrass and Ginger,
Peppermint, Rooibos
£4.00

CHAI LATTE

£4.00

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. *Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

 Contains nuts

 Contains dairy

 Vegan

 Vegetarian

 Gluten-free