

Gaucha Sample Menu

Aperitivo

Gingerbread sour £7.50

Naked Grouse whisky, gingerbread, lemon, egg white and Angostura bitters

Negroni £9.50

Tanqueray no. ten gin, cinzano 1757 vermouth, Campari

Jim's Mary £9.50

Jim beam double oak and smokey bloody mary mix

Tanqueray no. ten £10.50

Grapefruit, orange and lime, floral chamomile, juniper and a hint of white pepper, fever tree tonic

Starters

Classics

Baked provoleta £7.95

Caramelised onions, ají molido, oregano and sourdough toast

Monte enebro bonbons £9.95

Roasted red onion, beets, chestnuts, blackberries, palm syrup with a goat's curd dressing

Empanadas £4.50 each, £19.95 selection of six

Choose between: beef, humita or sun dried tomato and mozzarella

Sausage board £19.95

Pinchos, chorizo and morcilla served with romesco sauce. Ideal for sharing

Nuevo

Buttermilk fried mollejas £8.50

Sweetbreads coated in ají amarillo batter, pickled guindilla chilli and a sweet and spicy saffron sauce

Tuna & palmito ceviche £13.50

Tuna, charred palmito, grapefruit, coriander, pomegranate and popping yuzu pearls

Cured patagonian red prawn tiradito £15.50

Pickled cucumber, salsa verde, whipped crème fraiche

Seared scallops £15.95

Two king scallops, served in the shell with blood pudding, spiced orange butter, charred orange, chorizo crumble and nasturtium

Mains Classics

The gaucho burger £14.50

Bacon, onion two ways, pepper mayo and guindilla chilli served with chips

Wild mushroom tagliatelle £16.50

Eyrngii and enoki mushrooms, wild mushroom dust, torrontés cream, tarragon and raw yolk

Spatchcock chicken £17.95

Marinated in oregano, parsley and sherry vinegar. Simply served with roasted garlic and lemon

Nuevo

Grilled swordfish £24.50

Mixed bean cassoulet, palourde clams and grilled lemon

Pearl barley arrabbiata £16.95

Grilled courgette, artichoke heart, peruvian olive and cipolline onion and cherry tomato

Glazed pork belly £19.95

Pickled cabbage, celeriac, cider jus and crackling

The beef Classics

Cuadril

Rump The leanest cut with a pure, distinctive flavour

250g £16.95

300g £19.95

400g £26.95

Ancho

Ribeye

Delicately marbled throughout For superb, full-bodied flavour

300g £26.50

400g £33

Chorizo

Sirloin

Tender yet succulent with A strip of juicy crackling

250g £22.50

300g £26.50

400g £33

Lomo

Fillet Lean and tender with a delicate flavour

225g £30.50

300g £37

400g £48

Special cuts

Picaña

Top of the cuadril

300g £23

Tira de ancho

Spiral cut, slow grilled with chimichurri

500g £40.50

800g £63

Churrasco de chorizo

Spiral cut, marinated in garlic, parsley and olive oil

300g £28.50

500g £40

Colita de lomo

Spiral cut tender fillet tail

300g £33.95

Churrasco de lomo

Spiral cut, marinated in garlic, parsley and olive oil

400g £49.50

For gluttony or sharing

Chateaubriand

Centre cut of lomo, slow grilled

450g £60

700g £87.50

The gaucho sampler cuadril, chorizo, ancho and lomo

1.2kg £99.50

Toppings

Stilton £1.50

Fried egg £1.50

Truffle and black pepper butter £1.50

Pan fried black pudding £4.95

Gambas – four grilled Argentine red prawns with churrasco dressing £8.95

Sauces £3

Peppercorn

Béarnaise

Mushroom

Blue cheese hollandaise

Red wine jus

All sides £5

Mashed potatoes

Truffle butter

Rocket and kale salad

Parmesan and pumpkin seeds

Braised carrots

Crème fraîche and celery cress

Spinach

With garlic and lemon

Broccoli

Stilton and toasted almond

Chips

Thyme salt

Mac & cheese

Spanish chorizo and 'nduja

Humita salteña

Served in a corn husk with sweetcorn and mozzarella

Mushroom confit

Beef dripping, garlic, chilli and thyme

Mixed bean cassoulet

Crème fraîche and coriander cress