

GAUCHO

LUNCH MENU

2 COURSES £24.50 | 3 COURSES £27.50

A REFRESHING START

HIGHLAND FLING

Naked Grouse, cardamom, pineapple juice and sweetened citrus. Finished with a spray of La Fée absinthe
£10.50

ROKU GIN & TONIC

Served with classic tonic water
£10.75

SILLY RABBIT

Hendrick's gin, Merlet pear liqueur, lemon juice and sugar shaken with basil leaves and egg whites
£9.95

STARTERS

SUNDRIED TOMATO EMPANADAS

Mozzarella, parmesan, emmental and basil

SPANISH CHORIZO

Morcilla and romesco

SALMON CEVICHE*

Mango and ginger dressing, red onion and lime

RED PEPPER GAZPACHO*

Basil oil and fresh basil leaves

MAINS

BIFE DE CHORIZO 200g

Chips or mixed salad and your choice of peppercorn, béarnaise, mushroom or blue cheese sauce

POACHED SALMON SALAD*

Pomelo, baby gem, coriander and sweet chilli

PAN FRIED RISOTTO CAKE

Poached egg, black olive tapenade and mixed salad

FLASH GRILLED RUMP 150g*

Chargrilled artichoke, baby kale and red onion

MAC & CHEESE

Nduja, Spanish chorizo and Parmesan

DESSERTS

MANGO MOUSSE

Passion fruit

STRAWBERRIES

Dulce de leche cream

PINEAPPLE CARPACCIO*

Lemon sorbet

*Combined dishes 500 calories approx.

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