

APERITIVO

GINGERBREAD SOUR

Naked Grouse whisky, gingerbread, lemon, egg white and Angostura bitters
£7.50

NEGRONI

Tanqueray No. TEN gin, Cinzano 1757 vermouth, Campari
£9.50

JIM'S MARY

Jim Beam Double Oak and smokey bloody mary mix
£9.50

TANQUERAY NO. TEN

Grapefruit, orange and lime, floral chamomile, juniper and a hint of white pepper, Fever Tree tonic
£10.50

STARTERS

CLASSICS

BAKED PROVOLETA

Caramelised onions, ají molido, oregano and sourdough toast
£7.95

MONTE ENEBRO BONBONS

Roasted red onion, beets, chestnuts, blackberries, palm syrup with a goat's curd dressing
£9.95

EMPANADAS

Choose between: beef, humita or sun dried tomato and mozzarella
£4.50 each
£19.95 selection of six

SAUSAGE BOARD

Pinchos, chorizo and morcilla served with romesco sauce. Ideal for sharing
£19.95

NUEVO

BUTTERMILK FRIED MOLLEJAS

Sweetbreads coated in ají amarillo batter, pickled Guindilla chilli and a sweet and spicy saffron sauce
£8.50

TUNA & PALMITO CEVICHE

Tuna, charred palmito, grapefruit, coriander, pomegranate and popping yuzu pearls
£13.50

CURED PATAGONIAN RED PRAWN TIRADITO

Pickled cucumber, salsa verde, whipped crème fraîche
£15.50

SEARED SCALLOPS

Two king scallops, served in the shell with blood pudding, spiced orange butter, charred orange, chorizo crumble and nasturtium
£15.95

MAINS

CLASSICS

THE GAUCHO BURGER

Bacon, onion two ways, pepper mayo and Guindilla chilli served with chips
£14.50

WILD MUSHROOM TAGLIATELLE

Eyrngii and enoki mushrooms, wild mushroom dust, torrontés cream, tarragon and raw yolk
£16.50

SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar. Simply served with roasted garlic and lemon
£17.95

NUEVO

GRILLED SWORDFISH

Mixed bean cassoulet, palourde clams and grilled lemon
£24.50

PEARL BARLEY ARRABBIATA

Grilled courgette, artichoke heart, Peruvian olive and cipolline onion and cherry tomato
£16.95

GLAZED PORK BELLY

Pickled cabbage, celeriac, cider jus and crackling
£19.95

THE BEEF

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.

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 £33.00

CHORIZO

SIRLOIN
Tender yet succulent with a strip of juicy crackling

250g £22.50
300g £26.50
400g £33.00

LOMO

FILLET
Lean and tender with a delicate flavour

225g £30.50
300g £37.00
400g £48.00

SPECIAL CUTS

PICAÑA

Top of the cuadril
300g £23.00

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri
500g £40.50
800g £63.00

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil
300g £28.50
500g £40.00

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 £60.00
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 £3.00

Peppercorn
Béarnaise
Mushroom
Blue cheese hollandaise
Red Wine Jus

ALL SIDES £5.00

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

GAUCHO SET MENU

12-7PM

Two Courses - £21.00 | Three Courses - £24.50

STARTERS

EMPANADA Choose one

Beef, humita or sun dried tomato and mozzarella. Served with a dressed salad and fresh tomato salsa

BAKED PROVOLETA

Caramelised onions, ají molido, oregano and sourdough toast

ECUADORIAN CEVICHE

A Gaucho classic. Shrimp, avocado and a spicy citrus roast pepper and tomato sauce

MAINS

All steaks are served with chips or rocket and kale salad and your choice of peppercorn, mushroom, béarnaise, blue cheese hollandaise or red wine jus

CUADRIL 225g

Rump. The leanest cut with a pure distinctive flavour

LOMO 225g (£6 supplement)

Fillet. Lean and tender with a delicate flavour

HALF SPATCHCOCK CHICKEN

Marinated in oregano, parsley and sherry vinegar, served with rocket and kale salad

CHORIZO 225g

Sirloin. Tender yet succulent with a strip of juicy crackling

ANCHO 300g (£6 supplement)

Ribeye. Delicately marbled throughout for superb, full-bodied flavour

POACHED SALMON SALAD

Pomelo, baby gem, coriander and sweet chilli

DESSERTS

AFFOGATO

Espresso, dulce de leche ice cream and shortbread crumble

CINNAMON CHURROS

Dulce de leche

LEMON TART

Toasted Italian meringue

SEASONAL FESTIVE MENU (AVAILABLE UNTIL 24TH DECEMBER)

3 Courses and Welcome Drink

£48.00

WELCOME DRINK

POMEGRANATE FIZZ

Pomegranate juice and rosemary syrup with Chandon sparkling wine

GINGERBREAD SOUR

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

MINCE PIE MANHATTAN

Festive spices shaken with Jim Beam Double Oak and sweet vermouth

STARTERS

ROASTED SWEET POTATO SOUP

Crispy fried chorizo picante and toasted ciabatta

ROASTED BEET & CHESTNUT SALAD

Blackberries, mixed leaves, palm syrup and a yoghurt dressing

POTTED SALT BEEF

Caramelised onion and toasted sourdough

HAM & MANCHEGO CROQUETTES

Pine nut and cranberry salsa

MAINS

SIRLOIN 300g

Tender yet succulent with a strip of juicy crackling

TURKEY MILANESE

Pickled red cabbage and celeriac puree

FILLET 300g (£7.50 supplement)

Lean and tender with a delicate flavour

SMOKED AUBERGINE CANNELONI

Three cheese sauce, wilted spinach, toasted sourdough and roasted garlic

All served with pigs in blankets, maple and chestnut stuffing, thyme and garlic new potatoes, Brussels sprouts with onion and chestnuts, red wine and cranberry jus

DESSERTS

CRANBERRY AND PECAN BROWNIE

Dulce de leche ice cream

CHURROS

Cinnamon sugar and dulce de leche

BREAD PUDDING

Spiked with orange and cinnamon served with vanilla ice cream

ELECTRO BRUNCH

Every Saturday, 11-4pm

Electro Brunch Feast - £49.95 per person

Premium Electro Brunch - £59.95 per person

Imagine a fusion of cool beats, melodic tunes and bassy rhythms whilst you feast your way through our new brunch menu. All dishes and beverages are included in the price for two hours from the time of seating, so indulge yourself. Book online in advance.

SUNDAY ROAST

£20.00

Our roast sirloin of beef is served with roast potatoes and unlimited Yorkshire puddings, cooked in beef dripping. Accompanied by carrots tossed in churrasco marinade and broccoli. Served with a red wine gravy.

We can't guarantee roasts beyond 6.00pm.