

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 £4.95

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