

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
- BUTTERMILK FRIED MOLLEJAS**

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

£8.50
- 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

- 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 ARRABIATTA** 

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

<p>CUADRIL</p> <p>RUMP</p> <p>The leanest cut with a pure, distinctive flavour</p>	<p>ANCHO</p> <p>RIBEYE</p> <p>Delicately marbled throughout for superb, full-bodied flavour</p>	<p>CHORIZO</p> <p>SIRLOIN</p> <p>Tender yet succulent with a strip of juicy crackling</p>	<p>LOMO</p> <p>FILLET</p> <p>Lean and tender with a delicate flavour</p>
<p>250g £16.95</p> <p>300g £19.95</p> <p>400g £26.95</p>	<p>300g £26.50</p> <p>400g £33.00</p>	<p>250g £22.50</p> <p>300g £26.50</p> <p>400g £33.00</p>	<p>225g £30.50</p> <p>300g £37.00</p> <p>400g £48.00</p>
<p>SPECIAL CUTS</p>			
<p>PICAÑA</p> <p>Top of the cuadril</p> <p>300g £23.00</p>	<p>TIRA DE ANCHO</p> <p>Spiral cut, slow grilled with chimichurri</p> <p>500g £40.50</p> <p>800g £63.00</p>	<p>CHURRASCO DE CHORIZO</p> <p>Spiral cut, marinated in garlic, parsley and olive oil</p> <p>300g £28.50</p> <p>500g £40.00</p>	<p>COLITA DE LOMO</p> <p>Spiral cut tender fillet tail</p> <p>300g £33.95</p>
			<p>CHURRASCO DE LOMO</p> <p>Spiral cut, marinated in garlic, parsley and olive oil</p> <p>400g £49.50</p>

FOR GLUTTONY OR SHARING

<p>CHATEAUBRIAND</p> <p>Centre cut of lomo, slow grilled</p> <p>450g £60.00</p> <p>700g £87.50</p>	<p>THE GAUCHO SAMPLER</p> <p>Cuadril, Chorizo, Ancho and Lomo</p> <p>1.2kg £99.50</p>	<p>TOPPINGS</p>	<p>SAUCES £3.00</p>
		<p>Stilton £1.50</p> <p>Fried egg £1.50</p> <p>Truffle and black pepper butter £1.50</p> <p>Pan fried black pudding £4.95</p> <p>Gambas – four grilled Argentine red prawns with churrasco dressing £8.95</p>	<p>Peppercorn</p> <p>Béarnaise</p> <p>Mushroom</p> <p>Blue cheese hollandaise</p> <p>Red Wine Jus</p>

ALL SIDES £4.95

<p>MASHED POTATOES</p> <p>Truffle butter</p>	<p>SPINACH</p> <p>With garlic and lemon</p>	<p>MAC & CHEESE</p> <p>Spanish chorizo and ‘nduja</p>	<p>MUSHROOM CONFIT</p> <p>Beef dripping, garlic, chilli and thyme</p>
<p>ROCKET AND KALE SALAD</p> <p>Parmesan and pumpkin seeds</p>	<p>BROCCOLI</p> <p>Stilton and toasted almond</p>	<p>HUMITA SALTEÑA</p> <p>Served in a corn husk with sweetcorn and mozzarella</p>	<p>MIXED BEAN CASSOULET</p> <p>Crème fraîche and coriander cress</p>
<p>BRAISED CARROTS</p> <p>Crème fraîche and celery cress</p>	<p>CHIPS</p> <p>Thyme salt</p>		

AFTERS

<p>ARGENTINE ICE CREAM</p> <p>A selection of flavoured ice creams from The Ice Cream Union</p> <p>£4.95</p>	<p>DON PEDRO</p> <p>Whipped ice cream and walnuts with a blended rum</p> <p>£9.50</p>	<p>SYRUP AND GINGER TART</p> <p>Mascarpone ice cream and orange curd</p> <p>£6.95</p>	<p>CHEESE SELECTION</p> <p>Cryer & Stott cheeses served with apple cider chutney and oat cakes</p>
<p>CHOCOLATE FONDANT</p> <p>Shortbread crumble and vanilla ice cream</p> <p>£8.50</p>	<p>DULCE DE LECHE CHEESECAKE</p> <p>Hot, salted dulce de leche and toasted marshmallow</p> <p>£9.95</p>	<p>TRIO OF DESSERTS</p> <p>Three Argentine classics served with warm dark chocolate sauce</p> <p>- Dulce de leche pancake</p> <p>- Cinnamon churros</p> <p>- Giant alfajores</p> <p>£12.50</p>	<p>One - £7.95</p> <p>Two - £9.95</p> <p>Three - £12.95</p>