

# GAUCHO

## BRUNCH FEAST

### ON ARRIVAL

#### BREAD 345 kcal

Sourdough baguettini, pan de bono, chimichurri with butter

### FREE-FLOWING STARTERS

#### ARGENTINE SAUSAGE PLATE 721 kcal

Morcilla and chorizo selection, picante rojo, lemon aioli

#### EMPANADA SELECTION

Beef  173 kcal

Sweet potato & provolone  163 kcal

#### BURRATA 507 kcal

Cherry tomato jam, smashed avocado, toasted sourdough

#### BEETROOT CECICHE 27 kcal

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

### MAINS | Select One

#### CHURRASCO DE CUADRIL 200G 773 kcal

Spiral cut, marinated in garlic, parsley and olive oil. Served with a choice of chips or salad

#### BRUNCH BURGER 760 kcal

100% Argentine beef patty, brioche bun, cherry tomato jam, Portobello mushroom, free-range egg, streaky bacon. Served with choice of chips or salad

#### GNOCCHI 564 kcal

Kale pesto, parmesan

#### STEAK, EGG & CHIMICHURRI 844 kcal

Served with a choice of chips or salad

### DESSERTS | Select One

#### CHOCOLATE BROWNIE 328 kcal

White chocolate ice cream

#### CARAMELISED BANANA

#### PANCAKE 504 kcal

Nutella, dulce mousse



### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details



Vegetarian



Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.

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## BRUNCH DRINKS

### CITRUS NEGRONI

Tanqueray Gin, Campari, nectarine, gomme, reconstructed lemon juice, tangerine espuma

### PORNSTAR MARTINI

Finlandia vodka, Passoã, passionfruit purée, Prosecco

### APEROL SPRITZ

Aperol, Double Dutch Soda, Prosecco

### APPLE FIZZ

Jack Daniels Apple, Double Dutch Tonic

### CHANDON GARDEN SPRITZ

With a hint of orange

### DOMAINE CHANDON

Argentine sparkling wine

### WINE 125ML

A choice of red, white or rosé

### LAGER 330ML

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## NON-ALCOHOLIC DRINKS

### RHUBARB SPRITZ 95 kcal

Clean Co Rhubarb Gin, lemon, rhubarb, Wild Idol sparkling rosé

### CLEAN PALOMA 92 kcal

Clean Co T, lime, pink grapefruit soda

### WILD IDOL 187 kcal

Alcohol free sparkling rosé, Germany

### PUNCHY 30 kcal

Peach, ginger, and chai

### WIGNAC LADY SQUIRREL 142 kcal

Alcohol free organic cider

## PLEASE DRINK RESPONSIBLY

One drink per person at any one time (A maximum of eight drinks per guest will be served as we operate a responsible drinking policy). Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/ seating time. Last orders will be served at 90 minutes with the last 30 minutes to finish your food and drinks. Gaucho promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party do not respect these rules.