

GAUCHOS

STARTERS

SOUP OF THE DAY 	£7.25	CRISPY CHICKEN WINGS  	£8.50
Served with mini toasts		Grain fed chicken, sweet spicy Korean sauce, black sesame, mayonnaise	
GAMBAS PIL-PIL  	£10.00	COAL GRILLED PRAWNS  	£9.50
Prawns, garlic, chilli, olive oil, manzanilla/fino (bread served is not gluten free - please request)		Skewered prawns, fresh mango and chilli salsa	
GRILLED PROVOLETA CHEESE  	£9.25	STUFFED PORTOBELLO MUSHROOM    	£8.50
Sun dried tomato, spring onion, fresh oregano Add crispy bacon (bread served is not gluten free - please request)	£1.00	Mushroom duxelle, walnuts, pickled onion, red berry puree Add melted blue cheese	£1.00
PRAWN COCKTAIL 	£9.00	GINCURED SALMON  	£10.00
Iceberg lettuce, cucumber, cocktail sauce, dill		Home cured in gin, rocket, pine nuts, pickled onion, wasabi mayonnaise	
CHORIZO CRIOLLO  	£8.00	DRY AGED BEEF KOFTA 	£9.25
Argentinian sausages made to our recipe, onion chutney		Made in house kofta, pickled onion, mintyogurt	
GAUCHOS EMPANADAS	£7.50	TOMATO AND MOZZARELLA  	£9.00
- Dry aged Beef - Mexican chilli Chicken - Truffled Manchego, caramelised onion		New season tomatoes, creamymozzarella, basil dressing	
MORCILLA CASERA	£7.00	FRIED AUBERGINE   	£8.50
Spanish black pudding, cooked over coals, onion chutney		Crispy fried aubergine, seasalt, cane honey	

A £1.50 cover charge will be applied per person. A 10% service charge is added for parties of 8 and more as well as a deposit to secure the reservation. Please refer to our deposit policy on line at www.gauchos.gi

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES.

Please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information.

Should you require a Gluten free dish please speak to one of the team.

Mayonnaise on this menu is a dairy free product.



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

S A L A D S

WEDGE CAESAR

Starter: £8.50/Main:£13.50

Baby gem lettuce, parmesan, crispy onions, garlic croutons,
Anchovies, home made Caesar dressing
Add chargrilled Chicken

£3.00/£6.00

GAUCHO SALAD

Starter:£8.50/Main: £16.00

New season tomatoes, cucumber, beetroot, apple,
mixed leaves, grilled goats cheese, onion chutney

CARAMELISED PEAR, BLUE CHEESE AND WALNUT

Starter:£7.50/Main: £14.00

Mixed leaves, cucumber, tomato, topped with crumbled
blue cheese, caramelised pears, candied walnuts

P A S T A

BEEF RAGU

£19.00

Dry aged Beef slow cooked in tomato and red wine, basil,
oregano
Served on tagliatelle and topped with parmesan cheese

TRUFFLED MAC AND CHEESE

Starter: £4.50/Main:£16.00

Macaroni, three cheese, truffle sauce, garlic breadcrumbs,
crispy onions

MIXED MUSHROOM AND MISO

£17.50

Mixed mushrooms, miso, parmesan, cream, tagliatelle

MEATBALL AND CHORIZO

£18.50

Dry aged Beef meatballs, rich tomato chorizo sauce,
tagliatelle, parmesan

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FROM THE GRILL

ARGENTINA...

Our Argentinian beef cuts are sourced from only the highest quality producers in Argentina

FILLET STEAK   **£38.50**
280g/10oz prime cut loin, lean, tender

SURF AND TURF   **£42.00**
280g/10oz fillet, prawns in a rich garlic butter

RIBEYE   **£35.00**
350g/12oz upper rib cage, centre cut, marbled

SIRLOIN   **£32.50**
350g/12oz upper rib cage, opposite the fillet, good flavour

STEAK ON THE STONE TO SHARE   **£75.00**
560g/20oz prime Argentinian fillet, sliced finely, served raw, cooked to your liking with our hot lava stone

REST OF THE WORLD

Truly the best of the rest, sourced from around the world including Holland, New Zealand and Ireland from breeds including Aberdeen angus, Simmental and Frisona as examples

FILLET STEAK   **£32.00**
350g/10oz prime cut loin, lean and tender

GAUCHOS SPIRAL FILLET   **£30.00**
350g/10oz perfect cut for those who prefer it well done! Thinly cut fillet spiralled and rolled

RIBEYE   **£28.00**
350g/12oz 30 day dry aged centre cut, good marbling and flavour

CHATEAUBRIAND TO SHARE   **£62.00**
560g/20oz prime cut fillet, lean and tender. Seared on the grill and served sliced on a hot stone, garlic and rosemary

PICANHA TO SHARE   **£52.00**
560g/20oz capped rump, seared and served sliced on a hot stone with garlic and rosemary

PICANHA STEAK   **£26.00**
Rump cap, hind quarter, tender meat, delicious

ON THE BONE...

We serve various cuts on the bone, all sourced from high quality suppliers, Lomo's are brought in whole and aged and cut onsite... excellent flavour!

CHULETON   **Market Price**
Front ribs, great marbling, ribeye on the bone

TOMAHAWK   **Market Price**
Middle ribs, prime section, French trimmed fabulous flavour

T-BONE   **Market Price**
Back ribs allowing flavour of sirloin and the tenderness of the fillet

PLEASE SEE OUR CHALK BOARD FOR OUR SELECTION OF BONE CUTS INCLUDING WEIGHTS, BREEDS, AND AGING

SOMETHING ELSE...

PORK FILLET   **£18.00**
Juicy piece of pork tenderloin cooked over the coals, Pedro Ximenez reduced jus

MOROCCAN CHICKEN SKEWER  **£18.00**
Tender chicken breast marinated in Moroccan spices grilled over the coals, lettuce, mint yogurt, toasted almonds

DRY AGED BEEF KOFTA  **£20.00**
2 homemade koftas, grilled over coals, lettuce, pickled onion, mint yogurt, fresh chilli, flatbread

All our steaks are cooked over flame on our coal fired grill

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M E A T

GAUCHOS BURGER

£17.00

Homemade 8oz patty, dry aged cuts, topped with crispy bacon and smoked Manchego cheese, lettuce, tomato, red onion, burger sauce, skinny fries

BABY BACK PORK RIBS

£21.00

Slow cooked tender pork ribs, BBQ sauce, coleslaw

LAMB SHANK

£24.00

Braised in red wine and garlic, mashed potatoes, rich jus

V E G E T A R I A N

TUSCAN BEANS WITH KALE



£15.00

Mixed beans, rich Italian tomato sauce, rustic bread roll

THAI GREEN VEGETABLE CURRY, BASMATIRICE



£16.00

Authentic Thai green curry, crisp green vegetables, basmati rice

F I S H

GRILLED SEABASS FILLET



£20.00

2 grilled seabass fillets, creamed spinach, roasted cherry tomatoes, burnt lemon, rocket

GAUCHOS SEAFOOD STEW



£26.00

Seafood stew, prawns, mussels, clams, scallops and cod, tomato sauce, coral butter, mashed potatoes
(contains shellfish...but no shells!)

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SIDE DISHES

TRIPLE COOKED CHUNKY CHIPS    	£3.75	COLESLAW    	£3.25
HOME MADE SKINNY FRIES    	£3.75	BEER BATTERED ONION RINGS    	£4.00
PATATA LAPAMPA Sliced potatoes, peppers, onions, tomatoes, braised in white wine and garlic, topped with bechamel and cheddar cheese	£4.75	TOMATOSALAD    	£4.75
		New season tomatoes with basil oil	
		MASHED POTATO	£4.00
SWEET POTATO FRIES 	£4.50	JACKET POTATO SOUR CREAM	£4.25
HOUSE SALAD    	£4.50	BAKED ASPARAGUS	£4.25
Mixed salad with house dressing		Garlic butter	
PLAIN SPINACH    	£3.50	OVEN BAKED VEGETABLES    	£4.00
CREAMYSPINACH	£4.00	SAUTEED MUSHROOMS	£3.75
Garlic, wholegrain mustard cream			

SAUCES

Classic green peppercorn	£3.25
Blue cheese & rosemary	£3.25
Red wine & mushroom gravy    	£3.25
Bearnaise	£3.25

BUTTERS

Confit garlic & herb	£1.75
Truffle	£2.00
Chimichurri & bone marrow	£2.00
Cowboy	£1.75

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