

APERITIVO

ELDER 75

Tanqueray gin, St. Germain elderflower liqueur, lemon juice and Chandon sparkling Argentine wine
£10.00

ZACAPA NEGRONI

Ron Zacapa 23 rum, Campari, Belsazar Rose vermouth
£10.50

PEDRINO SPRITZ

Tanqueray N° TEN gin, Pedrino Sherry & tonic, fresh lemon and thyme
£10.50

RHUBARB BLUSH

Ketel One vodka shaken with Chambord, egg white, lemon juice and rhubarb syrup
£11.00

STARTERS

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds, bay leaf, umami chimichurri
£10.50

BEETROOT TARTARE

Mango 'yolk', avocado, sourdough crisp, buttermilk dressing
£8.00

SEARED DIVER SCALLOPS

Cauliflower puree, pickled cauliflower, morcilla crumb with oats
£15.50



SEABASS CEVICHE

Leche de tigre, papaya, watermelon, red onion, coriander
£13.00

BIG SAUSAGE PLATTER

Morcilla and chorizo selection, romesco sauce (to share)
£20.00

EMPANADAS

(Minimum of two per order)
Beef, lamb, humita  or sun-dried tomato and mozzarella 
£5.00 each

YELLOWFIN TIRADITO

Burnt lime dressing, pickled chillis, smoked chipotle barbecue sauce, toasted sesame seeds and nori
£13.00

BURRATA

Tomato salad infused with winter truffle, aged balsamic, toasted sourdough
£11.50

STEAKS

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.

CUADRIL

RUMP
The leanest cut with a pure, distinctive flavour

225g £18.00
300g £22.00
400g £28.00

ANCHO

RIBEYE
Delicately marbled throughout for superb, full-bodied flavour

300g £28.50
400g £35.00
500g £40.00

CHORIZO

SIRLOIN
Tender yet succulent with a strip of juicy crackling

300g £27.00
400g £33.50
500g £39.00

LOMO

FILLET
Lean and tender with a delicate flavour

225g £31.00
300g £38.00
400g £49.00

TIRA DE ANCHO

Spiral cut, slow grilled with chimichurri

500g £40.50
800g £63.50

CHURRASCO DE CHORIZO

Spiral cut, marinated in garlic, parsley and olive oil

300g £29.00
500g £40.00

CHURRASCO DE LOMO

Spiral cut, marinated in garlic, parsley and olive oil

400g £49.50

COLITA DE LOMO

Spiral cut fillet tail

300g £35.00

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 £100

MAINS

LEMON SOLE

Half lemon sole, burnt lime, garum, watercress, pickled radish and lemon oil
£20.00

POTATO ROSTI

Chive oil, burnt cauliflower and raisin dressing
£16.50

FILLET STEAK SALAD

Marinated tomato, charred sweetcorn, thyme roasted croutons, coconut dressing, soft boiled egg and roasted onion
£14.00

LAMB CUTLETS

Cooked over fire, with juniper and mustard seasoning, served with firecracker chimichurri
£30.00

WILD MUSHROOM TAGLIATELLE

Eyrngii & enoki mushrooms, torrontés cream, tarragon, raw yolk
£17.50

SPATCHCOCK CHICKEN










Half a spatchcock in Ají Amarillo and chive marinade, finished over fire with a lime and tomatillo salsa
£18.00

ARGENTINE BEEF BURGER












Monterey Jack, bacon, onion, peppered mayo, chips
£16.50

SIDES AND SAUCES

SAUCES £3.00

Firecracker chimichurri 
Chimichurri 
Peppercorn 
Béarnaise 
Blue cheese hollandaise 
Smoked chipotle bbq

TOPPINGS

Fried egg £1.50 
Chorizo butter £2.50 
Truffle and black pepper butter £2.50 
Mustard onions £2.50 
Grilled Argentine gambas, churrasco £7.50 
Half lobster, garlic and herb butter £20.00 

SIDES £5.00

KING OYSTER MUSHROOMS

Pan fried, chilli, garlic and chive dressing

BUTTERED LETTUCE

Served with pickled shallots, avocado and yoghurt dressing

CHIPS

Thyme salt

HERITAGE CARROTS

Pan roasted, goats curd, toasted crushed almonds

CREAMED MASHED POTATO

Milk, cream

HUMITA

Sweetcorn, mozzarella, chives

TENDERSTEM BROCCOLI

Chilli, crispy garlic and soy dressing

SPINACH

Garlic, lemon

MAC & CHEESE

Cheddar, parmesan

SUNDAYS AT GAUCHO

BEEF AND BOTTLE From £60.00 per person | Enjoy free flowing red, white and rosé wine, an ever-changing steak menu featuring different, delicious cuts of meat plus unlimited chips and chimichurri sauce

SUNDAY ROAST £20.00 per person | Our roast sirloin of beef is served with all the trimmings and unlimited Yorkshire puddings, cooked in beef dripping

BOTTOMLESS ROAST £29.50 per person | Our take on the British tradition available at Richmond, Hampstead and Leeds

 Contains nuts  Contains dairy  Gluten-free  Vegetarian  Vegan

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances we are happy to provide you with any allergen information you need.

GAUCHO

WINES BY THE GLASS

	Glass 175ml	Bottle 750ml
WHITE		
ARTE DE ARGENTO , Chardonnay 2018 Bodega Argento, Mendoza	£7.75	£29.50
PASARISA , Torrontés 2018 Altalanda, Salta	£9.00	£35.50
WHAT ABOUT ME? , Sauvignon Blanc 2019 Bodega Alpasión, Tunuyán, Uco Valley, Mendoza	£9.75	£38.75
SALENTEIN 'BARREL SELECTION' , Chardonnay 2018 San Pablo, Uco Valley, Mendoza	£11.50	£45.00
CREATION , Viognier 2018 Walker Bay, South Africa	£13.25	£55.00
Craggy Range Te Muna , Sauvignon Blanc 2018 Martinborough, New Zealand	£14.25	£57.00
ROSÉ		
ARTE DE ARGENTO , Syrah/Malbec 2019 Bodega Argento, Agrelo/Maipú, Mendoza	£7.75	£29.50
LES GRAVIÈRES , Greanche/Syrah 2018 Chateau Gordonne, Côtes de Provence	£10.25	£39.00
MIRABEAU AZURE , Syrah/Grenache/Cinsault 2018 Côtes de Provence	£12.25	£50.00
RED		
ARTE DE ARGENTO , Malbec 2018 Bodega Argento, Mendoza	£7.75	£29.50
NATURALMENTE BIO PERRICONE TERRE SICILIANE , Perricone 2017 IGP Sicily	£9.75	£39.00
LAUREANO GOMEZ 'RESERVA' , Pinot Noir 2019 Tunuyán, Uco Valley, Mendoza	£12.50	£50.00
DV CATENA 'HISTORICO' , Cabernet Sauvignon 2017 Bodega Catena Zapata, Luján de Cuyo/Uco Valley, Mendoza	£12.50	£50.00
◦ CATENA APPELLATION LA CONSULTA , Malbec 2017 Bodega Catena Zapata, La Consulta, Uco Valley, Mendoza	£12.75	£52.00
JOURNEY'S END , Cabernet Sauvignon 2015 Stellenbosch, South Africa	£13.75	£55.00
TERRAZAS DE LOS ANDES , Malbec 2016 Paraje Altamira, Uco Valley, Mendoza	£14.75	£58.50
◦ VIÑA PATRICIA , Malbec 2014 Lunlunta, Luján de Cuyo, Mendoza	£15.25	£60.00
CHIANTI CLASSICO , Sangiovese/Cab Sauvignon 2015 Vicchiomaggio, Tuscany, Italy	£15.75	£63.00

CORAVIN

The use of Coravin technology allows us to offer these remarkable examples of winemaking by the glass. Try something really special:

	Glass 125ml	Glass 175ml
WHITE		
JOURNEY'S END , Chardonnay 2017 Stellenbosch, South Africa	£9.25	£13.25
EL ENEMIGO , Sémillon 2017 Agrelo, Luján de Cuyo, Mendoza	£9.75	£14.00
MONTE CARBONARE SOAVE , Garganega 2017 Suavia, Veneto, Italy	£11.00	£15.25
CHABLIS 1ER CRU , Chardonnay 2015 Vosgros Domaine Gilbert, Picq et Fils, Burgundy, France	£14.25	£20.50
WHITE STONES , Chardonnay 2015 Catena Zapata, Gualtallary, Uco Valley, Mendoza	£25.50	£35.75
RED		
KLEINE ZALZE FAMILY RESERVE , Shiraz 2013 Stellenbosch, South Africa	£12.75	£18.00
● BEAUJOLAIS MORGON , Gamay 2017 Marcel Lapierre, Burgundy, France	£13.25	£18.75
SINGLE VINEYARD 'LOS JABALIES' , Pinot Noir 2015 Bodega Salentein, Tunuyán, Uco Valley, Mendoza	£13.50	£19.00
◦ VIÑA PATRICIA D'ORO , Malbec 2015 Lunlunta, Luján de Cuyo, Mendoza	£13.75	£19.25
TÁBULA , Tempranillo 2015 Bodegas Tábula, Ribera del Duero, Spain	£14.00	£19.75
TRUCHARD , Cabernet Sauvignon 2016 Napa, USA	£15.00	£21.00
CHEVAL DES ANDES , Malbec/Cab/Pet Verdot 2015 Luján de Cuyo, Mendoza, Argentina	£32.00	£42.75

INTERESTED IN SEEING MORE WINES?

We have an more extensive wine list and wines by the bottle available. Please ask your server for the full menu

GREEN CREDENTIALS

We are pleased to be introducing a selection of biodynamic, natural and organic wines in this new wine list. Below you will find the key for each type which is displayed alongside the corresponding wines:

- Biodynamic
- Organic
- Natural

OUR FAVOURITES

	Bottle 750ml	
RED		
TOMERO , Malbec 2018 Bodega Vistalba, Los Árboles, Tunuyán, Argentina	£39.50	
PYROS 'APPELLATION' , Syrah 2016 Bodega Salentein, Pederal, San Juan, Argentina	£46.00	
STONIER , Pinot Noir 2017 Mornington Peninsula, Australia	£50.00	
ALPASIÓN GRAND CABERNET FRANC , Cabernet Franc 2016 Los Chacayés, Uco Valley, Mendoza, Argentina	£65.00	
WHITE		
◦ GRILLO, NATURALMENTE BIO , Grillo 2018 Sicily, Italy	£39.50	
SPY VALLEY ENVOY , Sauvignon Blanc 2015 Marlborough, New Zealand	£50.00	
TERRAZAS DE LOS ANDES , Torrontés 2018 Cafayate, Salta, Argentina	£55.00	
CATENA ALTA , Chardonnay 2017 Bodega Catena Zapata, Gualtallary, Uco Valley, Mendoza, Argentina	£65.00	
CHAMPAGNE		
	Glass 125ml	Bottle 750ml
CHAMPAGNE		
POMMERY BRUT ROYAL , NV	£11.50	£65.00
POMMERY BLANC DE BLANCS , NV	£16.00	£90.00
POMMERY GRAND CRU ROYAL , 2006		£120.00
VEUVE CLICQUOT EXTRA BRUT , Extra Old NV	£22.00	£130.00
CUVÉE LOUISE , 2004		£185.00
ROSÉ CHAMPAGNE		
POMMERY BRUT ROSÉ , NV	£14.00	£78.00
LAURENT PERRIER CUVÉE BRUT ROSÉ NV	£21.00	£120.00
KRUG ROSÉ , NV		£280.00
CHAMPAGNE MAGNUMS		Bottle 1.5ltr
POMMERY BRUT ROYAL , NV		£145.00
POMMERY APANAGE ROSÉ , NV		£155.00