## **FESTIVE BRUNCH**

### **FESTIVE BRUNCH DRINKS**

CHRISTMAS SPRITZ Whitley Neill Rhubarb & Ginger, Aperol, Prosecco, Double Dutch Cranberry & Ginger Tonic

PORNSTAR MARTINI Finlandia vodka, Passoã, passionfruit purée, Prosecco

BLOODY MARY Sapling vodka, Pickle House spiced tomato mix

**DOMAINE CHANDON** Argentine sparkling wine

#### **BRUNCH FEAST**

BURRATA (6) (6) (7) 349kcal Tomato salad infused with truffle, aged balsamic, toasted sourdough

CHORIPAN SANDWICH CHORIC 425kcal Chorizo sausage, chimichurri mayo, crispy shallots, brioche roll

**STEAK AND EGGS** (125g) 339kcal Rump steak, fried egg, chimichurri ELDER SPRITZ Whitley Neill Connoisseur's Cut, Elderflower, Prosecco

APPLE FIZZ Jack Daniel's Tennessee Apple, Double Dutch tonic

**CHANDON GARDEN SPRITZ** With a hint of orange

LAGER 330ML

# GAUCHO

#### GO DRY

WILD IDOL 187kcal Alcohol free sparkling rosé, Germany

PUNCHY 30kcal Peach, ginger and chai

WIGNAC 142kcal Alcohol free organic cider

EGGS ROYALE 6 10 338kcal Smoked salmon, poached egg, sauce Choron, toasted English muffin

CHILLI MUSHROOMS ON TOAST VIN 142kcal Creamed mushroom, white wine, garlic, chilli

EGGS BENEDICT (2019) 309kcal Parma ham, poached egg, sauce Choron, toasted English muffin

#### MAPLE BACON SANDWICH 291kcal Fresh crusty bread, tomato jam

SMASHED AVOCADO CON 397kcal Poached egg, salsa criolla, toasted rye bread

#### **BRUNCH DESSERT**

DULCE ETON MESS DEVI 255kcal Berry compote, dulce mousse, meringue

BANANA BREAD G D V 315kcal Passionfruit, dulce mousse



#### PLEASE DRINK RESPONSIBLY

One drink per person at any one time. Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/ seating time. 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 quests and you will be asked to leave if your party do not respect these rules

G Contains gluten N Contains nuts D Contains dairy V Vegetarian Ve Vegan

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill