

## PRE & POST THEATRE MENU

Available Monday – Friday | 5pm – 6.30pm and 9.30pm – 10.30pm  
Not available on Bank Holidays

# GAUCHO

### STARTERS

#### SEA BASS CEVICHE 163kcal

Mango and chilli salsa, ponzu, fish crisps

CREATED BY MATT BERRY | SOUS CHEF - MANCHESTER

#### MINI ARGENTINE SAUSAGE PLATE 721kcal

Morcilla and chorizo selection, picante rojo, lemon aioli

#### FUGAZZA 384kcal

Taleggio, Parmesan, olives, picante rojo and caramelised onion

CREATED BY ANTONINO CASTELLI

SENIOR CHEF DE PARTIE - BIRMINGHAM

### MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

#### CHORIZO 200G 411kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

#### RIGATONI BAKE 639kcal

Butternut squash, Provolone, chilli, lemon and sage crumb

CREATED BY MATT BERRY | SOUS CHEF - MANCHESTER

#### CHURRASCO CUADRIL 250G 386kcal

RUMP. Spiral cut, marinated in garlic, parsley and olive oil

#### DRY RUBBED SPATCHCOCK CHICKEN 965kcal

Kiwi and lime hot sauce

#### CLASSIC BURGER 1255kcal

100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips

### DESSERTS

#### TARTE TATIN 667kcal

Caramelised apples, Chantilly cream

CREATED BY KAREN ROSS

SENIOR CHEF DE PARTIE - GLASGOW

#### WHITE CHOCOLATE PANNA COTTA 532kcal

Coconut crumble, Chambord-infused rhubarb

CREATED BY ANETT WIJESEKERA

PASTRY CHEF - SLOANE AVENUE

#### CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

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.



#### ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

 Vegetarian  Vegan