

PRE THEATRE MENU

Two courses 27 | Three courses 30

GAUCHO

Available Monday – Friday | 12pm – 5.45pm

Not available on Bank Holidays

STARTERS

PRAWN AGUACHILE 112kcal

Avocado, grilled corn, orange, coriander, mint, aji amarillo (Peruvian yellow pepper) and ponzu dressing

CUCUMBER AND TOMATO

GAZPACHO 110kcal

Heritage tomatoes, cucumber, yellow beetroot

BEEF CARPACCIO 138kcal

Confit cherry tomatoes, aji amarillo (Peruvian yellow pepper) crema, crispy wonton strips, Tajin lime and chilli spice mix

MAINS

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

CHORIZO 200G 411kcal

SIRLOIN. Tender yet succulent with a strip of juicy crackling

SEABREAM 407kcal

Romesco sauce, pesto, grilled Tenderstem broccoli, lemon zest

CHICKEN MILANESE 507kcal

Parmesan, chives, lemon zest

SPAGHETTI ROMESCO 367kcal

Superstraccia, confit cherry tomatoes, basil

CLASSIC BURGER 1240kcal

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

DESSERTS

ROASTED PINEAPPLE 366kcal

Light caramel sauce, coconut sorbet

RASPBERRY AND

PISTACHIO SEMIFREDDO 272kcal

Frozen parfait with fresh fruit

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

Adults need around 2000 kcal a day. All prices include VAT and a discretionary 13% service charge will be added to your bill.

PRE & POST THEATRE MENU

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

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Vegetarian Vegan