

THEATRE MENU

Two courses 17.95 | Three courses 19.95

GAUCHO

STARTERS

CUCUMBER AND TOMATO GAZPACHO 107kcal

Vine ripe cherry tomatoes, cucumber, yellow beetroot

PRAWN CHICHARRÓN 163kcal

Crispy prawns with a sweet and spicy aji amarillo (yellow Peruvian pepper) chilli sauce, pickled red onions and jalapeños

BEEF EMPANADA 237kcal

The OG empanada recipe, perfected over 30 years

MAINS

CUADRIL AND CHIPS 975kcal

RUMP The leanest cut with a pure, distinctive flavour. Served with chips and chimichurri sauce

PUMPKIN, RICOTTA AND SAGE RAVIOLI 621kcal

Pumpkin purée, walnuts, sage and vegetarian Parmesan

PAN-FRIED SEA BREAM 503kcal

Salsa verde with pickled onions and rocket salad

DESSERTS

SORBET SELECTION 274kcal



Lemon, Chocolate, Raspberry

DULCE DE LECHE PANCAKE 416kcal

Banana split ice cream

CHOCOLATE BROWNIE 328kcal

White chocolate ice cream

 Vegetarian  Vegan



ALLERGEN INFORMATION

Scan the QR code to find out more about allergen details

SIDES | 5

Grilled tenderstem broccoli | Green salad
Sautéed spinach | Hand-cut chips

147kcal | 103kcal | 118kcal | 287kcal

Available for groups of up to 8 guests | From 5pm - 6.30pm

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