

## COCKTAILS & APERITIVO

### WAGYU MARTINI | 14.5

Wagyu-washed The Botanist gin and Grey Goose vodka, Regal Rogue Lively White, burnt lemon bitters

### CHIMICHURRI MARGARITA | 14.5



El Jimador Blanco Tequila, Quiquiriqui Espadin Mezcal, Cointreau, red pepper cordial, citrus blend

### STRAWBERRY NEGRONI | 14.5

Bombay Sapphire gin, Lillet Rosé, Campari, Amaro Santoni, Fernet-Branca, strawberry

### NO-GRONI (NA) | 10

Pentire Adrift, Pentire Coastal Spritz, Roots Divino Rosso, strawberry

 Vegetarian  Vegan



## ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

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.

LDN-THE-09.25

## THEATRE MENU

Two courses 17.95 | Three courses 19.95

### STARTERS

#### PRAWN CHICHARRÓN

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

#### CHUNKY MINESTRONE SOUP

Cannellini beans, carrots, courgettes, bulgur wheat in vegetable broth

#### THREE CHEESE EMPANADA

Rocket, pickled red onion, salsa golf

### MAINS

#### RUMP AND CHIPS

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

#### PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and vegetarian Parmesan

#### PAN-FRIED HADDOCK

In a brown butter, lemon, parsley and caper sauce with rocket salad and pickled red onion

### DESSERTS

#### SORBET SELECTION

Lemon, Chocolate, Raspberry

#### DULCE DE LECHE PANCAKE

Banana split ice cream

#### CHOCOLATE BROWNIE

White chocolate ice cream

### SIDES | 5

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

## PRIVATE DINING

Our private dining rooms across the UK are overflowing with the style, elegance and character you expect from a Gaucho restaurant. Choose from a range of set menus or make it bespoke, selecting your favourites from our à la carte menu. See the Gaucho website for imagery and room capacities.

## SUNDAY ROAST | 26.95

Available Sunday at selected restaurants, 12pm – 5pm

Allow us to bring an Argentine vibe to your Sunday session, as we present our roast rump of beef, served with outlandishly fluffy roast potatoes and unlimited Yorkshire puddings cooked in beef dripping.



## GIFT CARDS

Explore our selection of gift vouchers and experiences, or speak to reception today to purchase