

COCKTAILS & APERITIVO

WAGYU MARTINI | 14.5

Wagyu-washed Grey Goose Vodka and
Cygnet 22 Gin, Regal Rogue Lively White,
burnt lemon oil

EL PATRON | 14.5

Patron Silver Tequila, Limoncè Limoncello,
cucumber, elderflower, citrus blend,
soda water

STRAWBERRY NEGRONI | 14.5

Bombay Sapphire Gin, Lillet Rose,
Campari, Amaro Santoni, Fernet-Branca,
strawberry

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

BREADED AUBERGINE WITH MOZZARELLA

Confit tomato sauce, mozzarella,
tomatoes, rocket salad,
chimichurri sauce

SALMON FISH CAKE

Potatoes, sweet and spicy aji amarillo
chilli sauce, lime, coriander, red onion,
red peppers. Served with poached
egg, red pesto

DESSERTS

SORBET SELECTION

Lemon, Chocolate, Raspberry

DULCE DE LECHE PANCAKE

Banana split ice cream

CHOCOLATE BROWNIE

White chocolate ice cream

SIDES | 5

Green vegetables with confit lemon gremolata | Green salad | Sautéed spinach | Hand-cut chips

GAUCHO

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

Bring a touch of Argentine spirit to your Sunday with
our indulgent roast offerings. Enjoy our beautifully
roasted beef rump, served with outrageously fluffy
potatoes and unlimited Yorkshire puddings cooked in
rich beef dripping; or opt for our succulent half roast
chicken, prepared with the same dedication to flavour
and generosity. A weekend ritual, elevated.

GIFT CARDS

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

 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.

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