

COCKTAILS AND APERITIVO

FLOR DE CAMPO | 12.5

St-Germain and Patrón Silver tequila with Cointreau, lifted with cucumber and citrus, topped with watermelon tonic

PASSIONFRUIT BLOOM | 13.5

Lime leaf Ketel One vodka and Aperol infused with hibiscus, lengthened with passion fruit and citrus

LYCHEE AND LEMONGRASS | 13.5

Grey Goose vodka, Cygnet 22 gin and Briottet lychee liqueur. Ginger heat infused with lemongrass, shaken with lychee and citrus. Aromatic with a light peppercorn finish

PAMPA VERDE | 14

Bombay Sapphire gin and Doppelgänger aperitivo stirred with green apple and tarragon

THEATRE MENU

Two courses 17.95 | Three courses 19.95

GAUCHO

STARTERS

PRAWN CHICHARRÓN

Crispy prawns, sweet and spicy aji amarillo chilli sauce, pickled red onions, jalapeños

GAZPACHO SOUP

Chilled tomato, cucumber, basil

THREE-CHEESE EMPANADA

Rocket, pickled red onion, chimichurri

MAINS

RUMP AND CHIPS

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

BREADED AUBERGINE WITH MOZZARELLA

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

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 | 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

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.

 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 12.5% service charge will be added to your bill.

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GIFT CARDS

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