

# GAUCHO

## THEATRE MENU

Two courses 17.95 | Three courses 19.95

### 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

#### PRAWN CHICHARRÓN

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

#### STARTERS

#### CHUNKY MINESTRONE SOUP V, Ve

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

#### THREE CHEESE EMPANADA V

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 V

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 V, Ve

Lemon, Chocolate, Raspberry

#### DULCE DE LECHE PANCAKE V

Banana split ice cream

#### CHOCOLATE BROWNIE V, Ve

White chocolate ice cream

#### SIDES V, Ve | 5

Green vegetables with confit lemon gremolata | 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

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.

V Vegetarian Ve 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.

RGN-THE-12.25



### GIFT CARDS

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