

COCKTAILS AND APERITIVO

PEACH ROYALE | 9

Ketel One Vodka shaken with Briottet peach liqueur, citrus and topped with Chandon

LAVENDER GIN & TONIC | 11.5

Bombay Sapphire Gin shaken with lavender, lemon, cucumber and topped with Double Dutch Skinny Tonic

HUGO SPRITZ | 14

St-Germain Elderflower Liqueur, Prosecco, fresh mint and Double Dutch Soda Water

PALOMA | 13.5

Patrón Silver Tequila built with lime juice and pink grapefruit soda, served with a salt rim

THEATRE MENU

Two courses 18.95 | Three courses 20.95

GAUCHO

STARTERS

SQUID CHICHARRÓN

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

GAZPACHO SOUP

Chilled tomato, cucumber, basil, olive oil

THREE-CHEESE EMPANADA

Rocket, pickled red onion, chimichurri

MAINS

RUMP AND CHIPS

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

MUSSELS AND CHIPS

Green chili and lemongrass salsa, shallots, white wine. Served with chips

MISO-CHIPOTLE CRISPY

TOFU SALAD

Ancient grains, avocado, green beans, roasted corn, pickled onion, cucumber, mint, chili and mustard dressing

DESSERTS

MILK CHOCOLATE MOUSSE

Dulce de leche sauce, toasted cashew nuts, sea salt

SORBET SELECTION

Lemon and raspberry

COCONUT PANNA COTTA

Served with mango and passionfruit

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 menus crafted to suit every guest and occasion. 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.

REG-THE-06.26



GIFT CARDS

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