PRE THEATRE MENU

Two courses 25 | Three courses 28

Available Monday – Friday | 12pm – 5.45pm Not available on Bank Holidays

GAUCHO

STARTERS

MINI ARGENTINE SAUSAGE PLATE 721Kcal

Morcilla and chorizo selection, picante rojo, lemon aioli

SEA BASS CEVICHE 349Kcal Picante rojo, avocado, arepa bread

BEETROOT CEVICHE V Ve 53Kcal

Heritage beetroots, mango nectar dressing, red onion, chilli, coriander, nasturtium

MAINS

All steaks are served with chips or seasonal salad and your choice of béarnaise or chimichurri sauce

CHORIZO 200G 411Kcal SIRLOIN. Tender yet succulent with a strip of juicy crackling

FILLET STEAK SALAD 587Kcal

Watercress and herb salad, pea, spring onion, broad bean, yoghurt sauce

CHURRASCO CUADRIL 250G 386Kcal

RUMP. Spiral cut, marinated in garlic, parsley and olive oil

CLASSIC BURGER 1255Kcal

100% Argentine beef patty, brioche bun, cherry tomato jam, baby gem lettuce, onion, mayonnaise, chips

GNOCCHI V 18Kcal Kale pesto, parmesan

DESSERTS CHOCOLATE VOLCANO V 680Kcal Pistachio ice cream

AFFOGATO V 209Kcal Espresso, dulce de leche, ice cream, almond biscuit

DULCE FLAN V 383Kcal



ALLERGEN INFORMATION Scan the QR code to find out more about allergen details



Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. Adults need around 2000 kcal a day. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.