

PRE-THEATRE MENU

12-7pm

Two courses £24

Three courses £28

GAUCHO

ON ARRIVAL

Glass of Chandon

STARTERS

SCALLOP CEVICHE

Apple gel, compressed apple, pickled celery, cucumber and citrus dressing

SALMON AND POTATO SALAD

Poached salmon, crispy Ratte potatoes, spring onions, endive, onion puree, lemon mayonnaise

EMPANADA (choose one)

Beef, humita, sun-dried tomato and mozzarella

MAINS

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

CUADRIL 250g

RUMP

ANCHO 250g (£5 supplement)

RIBEYE

CHICKEN MILANESE

Fried egg, rocket, parmesan

FILLET OF SEABASS

Grilled served with crispy and sautéed kale, burnt lime and tomatillo salsa

BEETROOT RISOTTO

Puree, roasted and crisp beetroot, toasted almonds

DESSERTS

YUZU MARINATED MIXED

BERRIES

Whipped lime cream, raspberry meringue

DULCE DE LECHE FLAN

Coconut crumble

AFFOGATO

Espresso, dulce de leche ice cream, shortbread crumble

*Maximum eight people per booking.

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

 Contains nuts

 Contains dairy

 Gluten-free

 Vegetarian

 Vegan