

# CLASSIC

45 per person | A three-course menu of classic Gaucho dishes

# GAUCHO

## STARTERS

### BEEF & OLIVE EMPANADA

Served with salsa golf

### SALMON TARTARE TACOS

Mango salsa, avocado

### PUMPKIN, RICOTTA AND SAGE RAVIOLI

Pumpkin purée, walnuts, sage and  
vegetarian Parmesan

## MAINS

Steaks are served with a choice of chips or green salad and peppercorn or chimichurri sauce

### RUMP 300G

The leanest cut with a pure, distinctive flavour

### PAN-FRIED HADDOCK

In a brown butter, lemon, parsley and caper  
sauce with rocket salad and pickled red onion

### CHICKEN MILANESE

Rocket salad, shaved Parmesan, lemon

### RIBEYE 200G

Delicately marbled throughout for superb,  
full-bodied flavour

### AUBERGINE MILANESE

Superstraccia, piquillo peppers and confit  
tomato sauce

## DESSERTS

### DULCE DE LECHE PANCAKE

Banana split ice cream

### CHOCOLATE BROWNIE

White chocolate ice cream

### HOT COOKIE DOUGH

Dulce de leche, vanilla ice cream

*Made for sharing*



## ALLERGEN & NUTRITIONAL INFORMATION

Scan the QR code to find out more

 Vegetarian  Vegan

Adults need around 2000kcal a day.  
All prices include VAT and a discretionary 12.5%  
service charge will be added to your bill.