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



#### **STARTERS**

### THREE CHEESE EMPANADA V

Rocket, pickled red onion, salsa golf

## **GAUCHO-CURED SMOKED SALMON**

Crème fraîche, pickled red onions, watercress and lemon

# 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

## **SIRLOIN 300G**

Tender yet succulent with a strip of iuicy crackling

#### PAN-FRIED HADDOCK

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

#### **CHICKEN MILANESE**

Rocket, shaved Parmsesan, lemon

## THE GAUCHO BURGER

Thick-stacked 100% Argentine beef, pickled red onion & cucumber, cheese, smoked ketchup, chimichurri mayo. Served with chips

## AUBERGINE MILANESE V Ve

Superstraccia, piquillo peppers and confit tomato sauce

# **DESSERTS**

## **DULCE DE LECHE PANCAKE**

Banana split ice cream

#### CHOCOLATE BROWNIE V Ve

White chocolate ice cream

## HOT COOKIE DOUGH

Dulce de leche, vanilla ice cream Made for sharing



