



SPRITZ ALL £7.50

GRAPE & CHERRY SPRITZ

Fresh grapes, cherry preserve, Ketel One and lemon, topped with prosecco. Refreshingly crisp.

ELDERFLOWER & GRAPEFRUIT SPRITZ

The sweet tartness of elderflower balanced beautifully by the zest of grapefruit, lifted with a touch of lime, sugar and a dash of lemonade, on a base of white wine.

MINT & LEMON SPRITZ

Cocchi Americano Bianco, mint, lemon and gomme are mixed through with prosecco to create a dry yet light flavour with great length.

VANILLA SPRITZ

Ketel One Citron and Licor 43 shaken with lemon juice and a touch of vanilla syrup, spritzed with soda and delightfully crisp.

APEROL SPRITZ

The classic... Aperol, prosecco and soda.

MILANO SPRING PUNCH

Bright berry flavours with a citrus underlay and dry prosecco finish. You might not be drinking it in Milan, but it will feel like you could be.

MARTINI ALL £8.50

LEMON & THYME MARTINI

Tanqueray, Limoncello, dry vermouth and lemon bitters stirred through with a touch of gomme and fresh thyme. Don't be fooled by the look of this one, it packs a real punch!

TIRAMISU MARTINI

Please trust us on this one. Martell VS, Tia Maria coffee liqueur and vanilla syrup are shaken hard with mascarpone and served in a martini glass with a light chocolate dust. The perfect dessert cocktail.

REDCURRANT & LEMON MARTINI

The crispness of redcurrants given extra depth with Tanqueray, limoncello, lemon and sugar. Mouthwateringly bright.

STRAWBERRY & VANILLA MARTINI

Fresh strawberries with Ketel One, Licor 43, shaken with lime and gomme and served in a martini glass.

ELDERFLOWER & PEACH MARTINI

Peach purée, elderflower liqueur, Grey Goose, lemon and gomme shaken and served in a martini glass. A subtle mix with a lovely bright finish.

STRAWBERRY CHEESECAKE

Strawberries and mascarpone, muddled with vanilla syrup, Cariel Vanilla Vodka and strawberry liqueur. Shaken and served with a crumb garnish. A real guilty pleasure.

GRAPE & APPLE MARGARITA

El Jimador and apple liqueur, muddled with grapes, then shaken with cranberry, lemon, lime and gomme. Pretty in pink.

CUCUMBER & ELDERFLOWER MARTINI

These flavours just ask to be put together; so we did. Cucumber, lime juice and elderflower liqueur, with Hendrick's. All muddled together, shaken and served with a single flower. Evokes thoughts of English summers.

PEACH & PASSION FRUIT DAIQUIRI

A wonderfully sour concoction. Bacardi Carta Blanca, peach liqueur, fresh passion fruit, lime juice and gomme. Like liquid sherbert, only better.

PINK GRAPEFRUIT MARTINI

Tanqueray, Cointreau, fresh orange juice, gomme and fresh grapefruit, muddled and shaken together. One for the weekends. Or weekdays...

FIZZ ALL £7.50

STRAWBERRY & MINT BELLINI

The classic combination of strawberry and mint is given depth with prosecco and strawberry liqueur. Subtle yet sublime.

CLASSIC BELLINI

White peach purée, crème de peche stirred with prosecco.

KIR ROYALE

Crème de cassis and prosecco.

PINEAPPLE BELLINI

A fruity twist on the classic. Pineapple juice, lemon, sugar, Tuaca and prosecco.

PASSIONATE FIZZ

Passoã, passion fruit syrup and lemon juice, topped with prosecco. Deliciously sweet and sour in equal measures.





**Mix well
and
enjoy**

LONG ALL £8.50

**RASPBERRY &
ROSEMARY SLING**

Monkey Shoulder, Chambord, Disaronno, rosemary and apple juice make a fantastic base, given a little extra kick with lemon juice and served long.

DESSERT PEACH

Sweet wine, peach purée, lemon juice and Tanqueray are built in the glass, with a touch of soda then a float of red wine. A beautiful mix of sweet, dry and sour flavours that keeps you wanting more.

GRAND SANGRIA

Our version of sangria. Red wine, Benedictine, mint and fresh orange are poured over ice, accentuated with lemon, gomme and soda. Summer in a glass.

**STRAWBERRY
& KIWI SLING**

We're not sure if this counts as one of your five-a-day, but it definitely should. Bacardi Carta Blanca, kiwis and strawberries, with strawberry liqueur, lemon juice and splash of soda. Long and fruity.

SHORT ALL £8.50

PEACH BOULEVARDIER

A cheeky twist on a twist. Woodford Reserve stirred with Aperol and crème de peche. Garnished with a little flamed orange. One to savour.

REDCURRANT MAI TAI

Redcurrants, El Dorado 5yo and Cointreau crushed with lime and almond syrup. All in the glass, all amazing.

CHERRY & COCONUT SOUR

Ketel One, Cherry Marnier, cherry preserve and coconut syrup churned, with lemon giving a lovely sour underlay.

NEGRONI

Equal measures of Bulldog gin 10, Antiqua Formula Vermouth and Campari.

ELDERFLOWER NEGRONI

The Negroni a bit heavy for you? Try this one instead. Portobello gin, elderflower liqueur, stirred down with a dash each of Cocchi Bianco and Rosa.

VANILLA RUM

Havana Club 7yo, crème de cacao and vanilla syrup, stirred in the glass. Garnished with burnt orange, this one hides its potency almost too well.



FIZZ

Glass
125ml

Bottle

WHITE

PROSECCO, BELSTAR. Veneto, Italy.	£6.50	£29.00
PROSECCO VINTAGE 'CREDE', BISOL. Valdobbiadene, Italy.		£35.00
CLOUDY BAY 'PELORUS'. Marlborough, New Zealand.		£45.00
MOËT & CHANDON BRUT. Champagne, France.	£9.75	£55.00
VEUVE CLICQUOT YELLOW LABEL. Champagne, France.		£70.00
RUINART BLANC DE BLANCS. Champagne, France.		£90.00
DOM PERIGNON. Champagne, France.		£170.00

ROSÉ

ROSATO SPUMANTE CA DI ALTE. Veneto, Italy.	£6.00	£29.00
CHANDON BRUT ROSÉ. Mendoza, Argentina.		£39.00
MOËT & CHANDON BRUT ROSÉ. Champagne, France.		£58.00
VEUVE CLICQUOT YELLOW LABEL BRUT ROSÉ. Champagne, France.		£75.00
LAURENT-PERRIER ROSÉ. Champagne, France.		£85.00

A close-up photograph of several champagne flutes filled with bubbly champagne. The glasses are arranged on a light-colored surface, and the background is softly blurred with warm, bokeh-style lights, creating a festive and elegant atmosphere. A white-bordered box is overlaid on the lower portion of the image, containing a quote in a dark, serif font.

**You don't always need
a plan, sometimes you
just need champagne**

WHITE WINE	Glass 175ml	Glass 250ml	Bottle
GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE. Veneto, Italy.	£5.00	£7.00	£18.95
INZOLIA, LEGATO. Sicily, Italy.			£20.50
CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES. Setubal, Portugal.	£5.50	£7.50	£22.00
CORTESE, SAN SILVESTRO. Piemonte, Italy.			£23.00
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, CASTELLANI. Le Marche, Italy.			£24.00
SAUVIGNON BLANC FURMINT, GOMILA. Jeruzalem, Slovenia.	£6.25	£8.50	£25.00
PINOT GRIGIO 'RIFF', ALOIS LAGEDER. Alto Adige, Italy.	£6.75	£9.25	£27.00
SAUVIGNON BLANC, VALLÉE DES REINES, TOURAINE. Loire, France.			£27.50
ROUSSANNE, DOMAINE LA CROIX GRATIOT. Languedoc, France.			£28.00
SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand.	£7.50	£9.75	£29.00
ALBARINO, MARTIN CODAX. Rais Baixas, Spain.			£31.00
CHARDONNAY 'EVE', CHARLES SMITH. Washington State, USA.			£32.00

WHITE WINE CONT

Glass
175ml

Glass
250ml

Bottle

GAVI DI GAVI, MORAGASSI.
Piemonte, Italy.

£34.00

GRECO DI TUFO, FEUDI DI
SAN GREGORGIO. Campania, Italy.

£36.00

CHABLIS, DOMAINE GRAND
ROCHE. Burgundy, France.

£38.00

SANCERRE 'LA MOUSSIÈRE'
ALPHONSE MELLOTT. Loire, France.

£45.00

ROSÉ WINE

Glass
175ml

Glass
250ml

Bottle

PINOT GRIGIO, PIETRA ANTICA.
Veneto, Italy.

£5.50

£7.50

£22.00

PROVENCE ROSÉ, DOMAINE
D'ASTROS. Provence, France.

£6.75

£9.25

£27.00

PROVENCE ROSÉ, 'WHISPERING
ANGEL' CHATEAU D'ESCLAN.
Provence, France.

£39.00

RED WINE	Glass 175ml	Glass 250ml	Bottle
MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE. Abruzzo, Italy.	£5.00	£7.00	£18.95
GARNACHA, EL CIRCO. Carinena, Spain.			£21.00
BARBERA, RIVA LEONE. Piemonte, Italy.	£5.50	£7.50	£22.00
CABERNET SAUVIGNON, VILLA MONTES. Valle Central, Chile.			£23.00
SHIRAZ, 16 STOPS. McLaren Vale, Australia.	£6.25	£8.50	£25.00
CHIANTI RISERVA, VILLA DI CAMPOBELLO. Tuscany, Italy.			£26.00
RIOJA JOVEN, SEÑORIO DE UÑUELA. Rioja Alta, Spain.	£6.75	£9.25	£27.00
CABERNET SANGIOVESE, 'COL DI SASSO', CASTELLO BANFI. Tuscany, Italy.			£28.00
MALBEC 'ESQUINAS', ARGENTO. Mendoza, Argentina.	£7.50	£9.75	£29.00
CABERNET FRANC, DOMAINE LAVIGNE, SAUMUR-CHAMPIGNY. Loire, France.			£30.00
CABERNET SAUVIGNON 'PRIDE OF THE FLEURIEU' DANDELION VINEYARDS. Barossa & Eden Valley, Australia.			£32.00
PINOT NOIR, CANTINA TRAMIN. Alto Adige, Italy.			£34.00
CROZES HERMITAGE 'INSPIRATION', DOMAINE DE LA VILLE ROUGE. Rhone, France.			£36.00
COTE DU BEAUNE, DOMAINE DE LA VALLIERE ROUX. Burgundy, France.			£40.00
AMARONE DELLA VALPOLICELLA CLASSICO, BELVEDERE. Veneto, Italy.			£48.00

BEERS BY THE BOTTLE 330ML

HEINEKEN. Netherlands. 5% £4.25

Classic Dutch lager recognised world wide as a premium bottle beer. Brewed using the same method developed in 1873 and takes the better part of a month to brew.

KRUSOVICE. Czech Republic. 5% £4.55

A classic Czech lager with flavours of bready malt and bitter floral hoppiness, creating a refreshing, crisp mouthfeel.

DOS EQUIS. Mexico. 4.2% £4.35

Brewed in the style of a German pilsner, crisp, refreshing and light-bodied creating a malt-flavoured beer, with a well-balanced finish.

THERESIANER VIENNA LAGER. Italy. 5.3% £4.75

Beer with character and a perfect balance between malt and hops. Fresh and delicate, it offers fruity notes and hints of caramel.

THERESIANER PALE ALE. Italy. 6.5% £5.25

A top fermented double malt pale ale, distinguished by a fruity, citrus aroma. Smooth and well balanced on the palate.

PERONI GRAN RISERVA. Italy. 6.6% £4.95

Peroni Red's big brother brewed in 1996 to celebrate their 150th birthday. Medium bodied with toasty malt, caramel and a light hoppiness.

PERONI RED. Italy. 4.7% £4.25

Peroni Red is the Peroni Company's original brand. Clean and crisp with subtle fruit and caramel malt, very easy drinking.

CIDER 500ML ALL £5.75

REKORDERLIG STRAWBERRY AND LIME. Sweden. 4.0%

The juice of strawberries and limes are added to Rekorderlig's Pear Cider to deliver an intense fruity tasting cider with an unmistakable strawberry aroma.

REKORDERLIG APPLE. Sweden. 4.5%

Rekorderlig is famous for fruit cider. Now here's their original Apple Cider stripped away of all other fruit. Clean, crisp and refreshing just like you would expect.

REKORDERLIG PEAR. Sweden. 4.5%

Made from the purest Swedish spring water, Rekorderlig Pear Cider is best served over ice for a distinctively crisp experience.

BAMBINIS ALL £4.50

STRAWBERRY KISS

Fresh strawberries, fresh raspberries, fresh banana and a little fresh pressed orange juice. Bright red summer fruits with a little savoury - sweet banana underlay, if you could have a glass of sunshine it would be like this.

TUTTI FRUTTI

Fresh apple juice, peach purée, fresh strawberries, raspberries, pineapple juice, grenadine and passion fruit.

CHERRY COOLER

Cherry preserve, lemon juice and apple juice lengthened with soda water.

HONEY DEW

Fresh apple juice, ginger, honey, fresh lime juice and fresh mint. Perfect example of an imaginative and unique flavour combination, this doesn't need alcohol to be addictive!

MINT & STRAWBERRY COOLER

Fresh strawberries and mint muddled with lemon juice and apple juice lengthened with soda water.

WHITE PEACH COOLER

White peach purée, lemon juice and pineapple juice topped off with soda water.

LIQUEUR COFFEES

CAFÉ GUSTO

Baileys and Drambuie in a café latte.
£4.50

IRISH COFFEE

Jameson's Irish whiskey in an Americano with sugar and a cream float.
£4.50

BOURBON & GINGERBREAD TODDY

Woodford Reserve, Grand Marnier and gingerbread mixed with fruit and bitters.
£4.95

ESPRESSO MARTINI

Grey Goose, Tia Maria coffee liqueur, sugar syrup and espresso.
£8.00

CHOCOLATE COFFEE NUT

Espresso, crème de cacao, Disaronno and a dash of almond syrup. Perfect for after the meal.
£8.50

CLASSIC AFFOGATO

with vanilla ice cream and Disaronno.
£5.75

COFFEE

Single Double

ESPRESSO / RISTRETTO	£2.50	£2.75
AMERICANO	£2.50	£2.75
CAPPUCCINO	£2.95	£3.15
CAFE LATTE	£2.95	£3.25

Add Vanilla / Cinnamon / Hazelnut / Gingerbread for 50p

COFFEE WITH A CREAM FLOAT	£2.50	£2.95
MACCHIATO	£2.50	£2.75
FLAT WHITE		£2.85
MOCHA TOPPED WITH WHIPPED CREAM		£3.25

TEA

MIGHTY LEAF TEA SELECTION	£2.35
Choose from: Breakfast Tea, Earl Grey, Marrakech Mint, Hoji Cha Green, Orange Dulce, Ginger Twist, Chamomile Citrus	

HOT CHOCOLATE

HOT CHOCOLATE	£3.25
steamed milk, whipped cream and marshmallows	
...with rum, Baileys or Cointreau	£4.50

Add Vanilla / Cinnamon / Hazelnut / Gingerbread for 50p

Soya milk available on request

FRUIT PRESSE

250ML ALL £3.00

Freshly pressed fruit juice
and flowers from Belvoir.

POMEGRANATE
& RASPBERRY

HOMEMADE LEMONADE
CUCUMBER & MINT

MANGO & PEACH

ELDERFLOWER & ROSE
LEMONADE

GUSTO SHAKE

ALL £4.50

No room for dessert? Try one of
our Gusto shakes; Beechdean's
vanilla ice cream blended with
one of your favourite flavours.

TERRY'S CHOCOLATE
ORANGE

AERO MINT

CHOCOLATE

STRAWBERRY

BANANA

VANILLA

FRESH JUICE

FRESHLY SQUEEZED £2.50
ORANGE JUICE

APPLE, CRANBERRY £2.00
& PINEAPPLE JUICES

FRUIT SMOOTHIES

ALL £4.00

BERRY GO ROUND
Raspberry, blackberry, strawberry

PASH N SHOOT
Passion fruit, mango, pineapple

BIG 5
Kiwi, pineapple, strawberry,
mango, apple

VEGETABLE SMOOTHIES

ALL £4.00

BROCCOLI & THE BEAST
Broccoli, spinach, celery, mango,
banana, pineapple

DETOX-ZING
Blueberry, carrot, ginger, banana,
courgette

HEARTBEET
Beetroot, carrot, mango

COCKTAIL POLICY

At Gusto we are proud to stay true to the principles of professional bartending and as such we free pour all cocktails in accordance with the weights and measures act (1985). We define all drinks with three or more liquids as cocktails and this includes among others: Gin and tonic with lime juice, Gin and bitter lemon with lemon juice, Gin and lemonade with lemon juice, Gin and grapefruit juice with lime juice, Vodka and tonic with lemon juice, Vodka and cranberry juice with lime juice, Vodka and coke with lemon juice, Vodka and lemonade with lemon juice, Vodka and red bull with lime juice, Vodka and bitter lemon with lemon juice, Rum and coke with lime juice, Rum and ginger beer with lime juice. Should the guest prefer to have a spirit of choice served straight or just with a single mixer we will of course serve these in the legally prescribed measures. All prices include VAT. A discretionary service charge of 12.5% will be added to all bills. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding the management. Our cocktails may contain nuts.



G U S T O