



BREADS AND NIBBLES

MARINATED NOCELLARA OLIVES	£3.25
SUN-DRIED TOMATOES	£2.95
CHILLI SALT EDAMAME BEANS	£3.25
GUSTO DOUGH PETALS™ with garlic butter	£4.50
BAKED ROSEMARY FOCACCIA BREAD with olive oil and aged balsamic	£3.95
GARLIC PIZZA BREAD	
... rosemary and sea salt	£4.75
... tomato and basil	£5.50
... mozzarella	£5.75
BRUSCHETTA tomato, basil and garlic finished with extra virgin olive oil	£4.95

THE DELI BOARD

Served with rosemary focaccia, marinated nocellara olives, sun-dried tomatoes and houmous.

THE MEAT BOARD prosciutto ham, salami soppressa and coppa	£8.50
THE CHEESE BOARD goat's cheese, dolcelatte and smoked provola	£8.50
THE GRANDE BOARD prosciutto ham, salami soppressa, coppa, goat's cheese, dolcelatte and smoked provola	£14.95

TO START

SPICED BUTTERNUT SQUASH SOUP topped with crème fraîche, toasted pumpkin seeds and served with freshly baked focaccia	£4.25
HOMEMADE RED PEPPER AND BASIL ARANCINI served with spiced tomato coulis	£4.95
HOUMOUS served with pesto, stone baked flatbread and crudités	£5.95
TOMATO AND MOZZARELLA CAPRESE SALAD	£7.25
HAND ROLLED MEATBALLS IN A TOMATO SAUCE glazed with Italian cheese and served with chargrilled artisan bread	£6.50
HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney and toasted artisan bread	£5.95
PROSCIUTTO HAM served with celeriac remoulade and truffle oil	£5.95
CRISPY CALAMARI flour dusted, lightly fried with lemon mayonnaise	£7.25
CREAMED GARLIC MUSHROOMS with a sprinkling of crispy shallots, served with chargrilled artisan bread	£5.75
ORANGE AND HONEY GLAZED PORK BELLY with rocket leaves	£6.50
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC served with chargrilled artisan bread	£8.50
TIGER PRAWNS in a garlic, tomato and cream sauce with chargrilled artisan bread	£7.95

SALAD

	Starter	Main
TOMATO AND MOZZARELLA CAPRESE SALAD	£7.25	
RED APPLE AND DOLCELATTE SALAD with honey and toasted walnuts	£5.95	£10.50
CAESAR SALAD	£5.75	£9.95
... with chicken	£6.95	£11.95
ROMESCO CHICKEN SALAD with goat's cheese, red peppers and aged balsamic	£6.95	£12.50

PASTA & RISOTTO

	Starter	Main
SPAGHETTI CARBONARA	£6.75	£11.25
GARGANELLI ARRABIATA with tomato, chilli, mozzarella and fresh basil	£6.25	£10.75
... with pepperoni	£6.95	£11.50
... with chicken	£6.95	£11.50
TAGLIATELLE WITH PRAWNS in sweet chilli tomato and garlic sauce finished with fresh lime and rocket	£7.95	£14.25
DUCK AND SWEET ONION GARGANELLI in a tomato and red wine sauce topped with smoked almonds	£6.95	£12.50
SPAGHETTI BOLOGNESE	£6.75	£11.25
SPAGHETTI MEATBALLS	£6.95	£11.50
GARGANELLI PRIMAVERA with winter vegetables, pine nuts and Italian cheese	£6.75	£10.95
...with chicken	£7.25	£11.95
TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach finished with fresh lemon	£7.50	£13.25
SPAGHETTI PESTO with green beans, sun-dried tomatoes and rocket	£5.95	£10.50
...with chicken	£6.95	£11.50
OVEN BAKED HOMEMADE LASAGNE	£6.75	£11.50
WHITE CRAB, CHILLI AND GARLIC SPAGHETTI with fresh lemon		£15.95
LOBSTER AND PRAWN SPAGHETTI in a light chilli and tomato sauce		£19.50
HANDMADE WILD MUSHROOM TORTELLINI with buttered mushrooms and wilted spinach	£7.50	£13.95
BEETROOT RISOTTO with crumbled goat's cheese and toasted walnuts	£5.95	£10.50
SMOKED HADDOCK RISOTTO with baby spinach, peas and poached egg	£7.95	£13.25
GUSTO SIGNATURE DISH - LOBSTER RISOTTO WITH KAFFIR LIME BISQUE GLUTEN FREE		£20.95
Created by Chef Neil Clarke at Gusto Knutsford Winner of 2017 Peroni Nastro Azzurro Chef's Inspiration Competition		

PIZZA

Our award winning pizzas are all freshly prepared in house using homemade dough.

MARGHERITA Tomato base and mozzarella	£9.50
CLASSIC AMERICAN Pepperoni and mozzarella	£12.25
DIAVOLA The 'Classic American' with sliced fresh red, green chillies and chilli oil - hot, hot, hot!	£12.25
THE GRIFFIN Roast chicken, pepperoni, sliced green chillies, roasted red onion and mozzarella	£13.25
BBQ CHICKEN Roast chicken, sweet barbeque tomato base with mozzarella and pancetta	£12.50
NDUJA SALAMI AND SWEET POTATO Nduja, sweet potato, mascarpone cheese, red onion and mozzarella	£10.50
CAPRINO Goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket	£11.50
PEKING Roasted crispy duck on a hoi sin base with spring onion, mozzarella, cucumber and coriander	£13.25
VERDURE Sweet potato, tenderstem broccoli, roasted red peppers and mozzarella	£9.95
CARNIVORE Chicken, meatballs, pepperoni, prosciutto ham, slow roast pork, caramelised onion and mozzarella	£13.95
..... Additional toppings	£1.95 each

MAINS

CHARGRILLED 10oz PORK CUTLET served on the bone with apple sauce, crackling and red wine jus		£15.95
PAN ROASTED DUCK BREAST with braised fennel and orange		£15.95
LAMB CACCIATORE in red wine and herbs, served with charred sweet potato		£15.95
GUSTO BURGER served in a brioche bun with melted mozzarella and fries		£13.75
... with pancetta add	£1	
SEARED LEMON AND PEPPER TUNA STEAK served with cherry tomatoes, soya beans and nocellara olives		£18.95
ROAST CHICKEN BREAST with creamed leeks, tomato and caper dressing with fried gnocchi		£14.95
AUBERGINE MILANESE served with a rocket and Gran Moravia salad, dressed with maple and soy		£10.25
PAN FRIED FILLET OF SEA BASS served on a bed of creamed spinach (1 or 2 fillets)	£12.75	£18.95
BAKED FILLET OF SALMON served with cauliflower rice, pine nuts, pomegranate seeds and a drizzle of tomato caper dressing		£15.95
CHARGRILLED SWORDFISH roasted winter vegetables with salmoriglio dressing		£17.95
WHOLE SALT BAKED SEA BASS infused with lemon and Italian herbs		£18.95

28 DAY AGED PREMIUM STEAK

Our selection of premium 28 day aged steaks are sourced responsibly and prepared to exacting standards.

FLATTENED RUMP STEAK with garlic, chilli, peppercorn, sea salt, rocket and Grana Padano recommended to be cooked pink...	£15.95
9OZ ARGENTINIAN RIBEYE OF BEEF with truffle oil, sauteed wild mushrooms, garlic butter and fries recommended to be cooked medium...	£19.50
CHARGRILLED FILLET STEAK 8oz with garlic butter, roasted vine tomato and fries recommended to be cooked medium rare...	£25.50
..... Add peppercorn or red wine sauce	£2.60

SIDES

ROCKET AND GRANA PADANO SALAD	£3.95
HOUSE SALAD	£3.95
TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE NUTS	£3.75
FRENCH BEANS WITH SHALLOTS	£3.60
FRIES	£3.60
TRUFFLED FRIES WITH GRANA PADANO	£3.95
CREAMED SPINACH	£3.95
ITALIAN FRIED COURGETTES	£3.60
BUTTERED MASH AND PESTO	£3.60
BAKED ROSEMARY AND GARLIC POTATOES	£3.75
CAULIFLOWER RICE, PINE NUTS AND POMEGRANATE SEEDS	£3.75
POLENTA CHIPS	£3.60

*Gluten and wheat free pasta available.

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further details.



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GUSTO DOUGH PETALS™ with garlic butter	£4.50
BAKED ROSEMARY FOCACCIA BREAD with olive oil and aged balsamic	£3.95
GARLIC PIZZA BREAD	
... rosemary and sea salt	£4.75
... tomato and basil	£5.50
... mozzarella	£5.75

THE DELI BOARD

Served with rosemary focaccia, marinated nocellara olives, sun-dried tomatoes and houmous	
THE MEAT BOARD prosciutto ham, salami soppressa and coppa	£8.50
THE CHEESE BOARD goat's cheese, dolcelatte and smoked provola	£8.50
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TO START

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HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney and toasted artisan bread	£5.95
CRISPY CALAMARI flour dusted, lightly fried with lemon mayonnaise	£7.25
CREAMED GARLIC MUSHROOMS with a sprinkling of crispy shallots, served with chargrilled artisan bread	£5.75
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC served with chargrilled artisan bread	£8.50
TIGER PRAWNS in a garlic, tomato and cream sauce with chargrilled artisan bread	£7.95

OTHER MENUS AVAILABLE

LUNCH MENU
EVENING MENU
SUNDAY MENU
SET MENUS
KIDS MENU

Please ask your server for more details

PASTA & RISOTTO

	Starter	Main
Gluten and wheat free pasta available.		
SPAGHETTI CARBONARA	£6.75	£11.25
GARGANELLI ARRABIATA with tomato, chilli, mozzarella and fresh basil	£6.25	£10.75
... with pepperoni	£6.95	£11.50
... with chicken	£6.95	£11.50
SPAGHETTI BOLOGNESE	£6.75	£11.25
TAGLIATELLE WITH PRAWNS in sweet chilli, tomato and garlic sauce finished with fresh lime and rocket	£7.95	£14.25
SPAGHETTI MEATBALLS	£6.95	£11.50
TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach finished with fresh lemon	£7.50	£13.25
OVEN BAKED HOMEMADE LASAGNE	£6.75	£11.50
WHITE CRAB, CHILLI AND GARLIC SPAGHETTI with fresh lemon		£15.95
BEETROOT RISOTTO with crumbled goat's cheese and toasted walnuts	£5.95	£10.50
SMOKED HADDOCK RISOTTO with baby spinach, peas and poached egg	£7.95	£13.25

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BBQ CHICKEN Roast chicken, sweet barbeque tomato base with mozzarella and pancetta		£12.50
VERDURE Sweet potato, tenderstem broccoli, roasted red peppers and mozzarella		£9.95
CAPRINO Goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket		£11.50
CARNIVORE Chicken, meatballs, pepperoni, prosciutto ham, slow roast pork, caramelised onion and mozzarella		£13.95
..... Additional toppings £1.95 each		

SALAD

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RED APPLE AND DOLCELATTE SALAD with honey and toasted walnuts	£5.95	£10.50
CAESAR SALAD	£5.75	£9.95
... with chicken	£6.95	£11.95
ROMESCO CHICKEN SALAD with goat's cheese, red peppers and aged balsamic	£6.95	£12.50

MAINS

PAN FRIED FILLET OF SEA BASS served on a bed of creamed spinach (1 or 2 fillets)	£12.75	£18.95
BAKED FILLET OF SALMON served with cauliflower rice, pine nuts, pomegranate seeds and a drizzle of tomato caper dressing		£15.95
PAN ROASTED DUCK BREAST with braised fennel and orange		£15.95
LAMB CACCIATORE in red wine and herbs, served with charred sweet potato		£15.95
GUSTO BURGER served in a brioche bun with melted mozzarella and fries ... with pancetta add £1		£13.75
ROAST CHICKEN BREAST with creamed leeks, tomato and caper dressing with fried gnocchi		£14.95
CHARGRILLED 10OZ PORK CUTLET served on the bone with apple sauce, crackling and red wine jus		£15.95
AUBERGINE MILANESE served with a rocket and Gran Moravia salad, dressed with maple and soy		£10.25

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CHARGRILLED FILLET STEAK 8oz with garlic butter, roasted vine tomato and fries recommended to be cooked medium rare...		£25.50
..... Add peppercorn or red wine sauce £2.60		

SIDES

ROCKET AND GRANA PADANO SALAD	£3.95
HOUSE SALAD	£3.95
TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE NUTS	£3.75
FRENCH BEANS WITH SHALLOTS	£3.60
FRIES	£3.60
TRUFFLED FRIES WITH GRANA PADANO	£3.95
CREAMED SPINACH	£3.95
ITALIAN FRIED COURGETTES	£3.60
BUTTERED MASH AND PESTO	£3.60
BAKED ROSEMARY AND GARLIC POTATOES	£3.75
CAULIFLOWER RICE, PINE NUTS AND POMEGRANATE SEEDS	£3.75
POLENTA CHIPS	£3.60

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FIZZ	Glass 125ml	Glass 250ml	Bottle
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WHITE

PROSECCO, BELSTAR Veneto, Italy. A very easy-drinking and refreshing prosecco	£6.50	£29.00	
PROSECCO VINTAGE 'CREDE', BISOL. Valdobbiadene, Italy. A more serious single vintage style for all prosecco lovers		£35.00	
CLOUDY BAY 'PELORUS'. Marlborough, New Zealand. A very classy fizz from the iconic Cloudy Bay winemakers		£45.00	
MOËT & CHANDON BRUT. Champagne, France. The world's favourite Champagne	£9.75	£55.00	
VEUVE CLICQUOT YELLOW LABEL. Champagne, France. An ultimate lifestyle choice... playful and expressive		£70.00	
RUINART BLANC DE BLANCS. Champagne, France. An iconic showstopper Champagne that never fails to impress		£90.00	
DOM PERIGNON. Champagne, France. Nothing says class and finesse like Dom Perignon		£170.00	

ROSÉ

ROSATO SPUMANTE CA DI ALTE Veneto, Italy. From the region of prosecco, a fruity yet elegant fizz	£6.00	£29.00	
CHANDON BRUT ROSÉ. Mendoza, Argentina. The same ethos as Moët, but with a fresh new world twist		£39.00	
MOËT & CHANDON BRUT ROSÉ. Champagne, France. A super elegant, silky and expressive rosé Champagne		£58.00	
VEUVE CLICQUOT YELLOW LABEL BRUT ROSÉ. Champagne, France. Combining Veuve's playfulness with a more serious rosé ethos		£75.00	
LAURENT-PERRIER ROSÉ. Champagne, France. A definitive elegant rosé Champagne style		£85.00	

ROSÉ WINE

	Glass 175ml	Glass 250ml	Bottle
PINOT GRIGIO, PIETRA ANTICA Veneto, Italy. A delicate and easy drinking Italian blush style rosé	£5.50	£7.50	£22.00
PROVENCE ROSÉ, DOMAINE D'ASTROS Provence, France. A typical lighter pink and fresher Provencal style	£6.75	£9.25	£27.00
PROVENCE ROSÉ, 'WHISPERING ANGEL' CHATEAU D'ESCLAN Provence, France. An iconic Provence rosé that's delicately light and fragrant			£39.00

WHITE WINE	Glass 175ml	Glass 250ml	Bottle
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GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE Veneto, Italy. Classic Northern Italian freshness and elegance	£5.00	£7.00	£18.95
INZOLIA, LEGATO Sicily, Italy. Inzolia is like Sicily's Sauvignon: fresh, citrusy and crisp			£20.50
CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES Setubal, Portugal. An easy-drinking lighter Chardonnay blend from Portugal	£5.50	£7.50	£22.00
CORTESE, SAN SILVESTRO Piemonte, Italy. Elegant and perfumed, Cortese is the grape used in Gavi di Gavi			£23.00
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, CASTELLANI Le Marche, Italy. An easy-drinking white from La Marche that's crisp and earthy			£24.00
SAUVIGNON BLANC FURMINT, GOMILA Jeruzalem, Slovenia. Sauvignon blended with Slovenia's easy-drinking Furmint grape	£6.25	£8.50	£25.00
PINOT GRIGIO 'RIFF', ALOIS LAGEDER Alto Adige, Italy. Not your average Pinot Grigio... this is fresh, smooth and aromatic	£6.75	£9.25	£27.00
SAUVIGNON BLANC, VALLEE DES REINES, TOURAINE Loire, France. Typical Loire Valley freshness from this Touraine Sauvignon			£27.50
ROUSSANNE, DOMAINE LA CROIX GRATIOT Languedoc, France. A great alternative to Chardonnay from this native Rhone grape			£28.00
SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand. Classic tangy NZ Sauvignon without too much intensity	£7.50	£9.75	£29.00
ALBARINO, MARTIN CODAX Rais Baixas, Spain. Spain's everyday drinking citrusy dry white... perfect with fish			£31.00
CHARDONNAY 'EVE', CHARLES SMITH Washington State, USA. A balanced, lighter and more delicate USA Chardonnay			£32.00
GAVI DI GAVI, MORAGASSI Piemonte, Italy. Classic Gavi di Gavi...fresh, minerally and crisp			£34.00
GRECO DI TUFO, FEUDI DI SAN GREGORGIO Campania, Italy. Greco di Tufo is one of Italy's most iconic dry whites			£36.00
CHABLIS, DOMAINE GRAND ROCHE Burgundy, France. An elegant, unoaked Chardonnay typical of the Chablis region			£38.00
SANCERRE 'LA MOUSSIÈRE' ALPHONSE MELLOTT. Loire, France. The ultimate expression of a refined and silky Loire Sauvignon			£45.00

RED WINE	Glass 175ml	Glass 250ml	Bottle
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MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE Abruzzo, Italy. Montepulciano is the classy food matching choice	£5.00	£7.00	£18.95
GARNACHA, EL CIRCO Carinena, Spain. Like a baby Rioja... full of red fruit intensity and spice			£21.00
BARBERA, RIVA LEONE Piemonte, Italy. A classic smooth and fruit-rich Barbera from Northern Italy	£5.50	£7.50	£22.00
CABERNET SAUVIGNON, VILLA MONTES Valle Central, Chile. A serious full-bodied dry red wine, perfect with red meats			£23.00
SHIRAZ, 16 STOPS McLaren Vale, Australia. Proper Aussie Shiraz that's spicy, rich and smooth	£6.25	£8.50	£25.00
CHIANTI RISERVA, VILLA DI CAMPOBELLO Tuscany, Italy. A typically peppery yet smooth traditional Chianti style			£26.00
RIOJA JOVEN, SEÑORIO DE UÑUELA Rioja Alta, Spain. A juicy easy-drinking lighter Spanish Rioja: soft, smooth and rich	£6.75	£9.25	£27.00
CABERNET SANGIOVESE, 'COL DI SASSO', CASTELLO BANFI Tuscany, Italy. One of Tuscany's top estates producing something very modern			£28.00
MALBEC 'ESQUINAS', ARGENTO Mendoza, Argentina. Full bodied yet smooth and modern... the new style Malbec	£7.50	£9.75	£29.00
CABERNET FRANC, DOMAINE LAVIGNE, SAUMUR-CHAMPIGNY Loire, France. Smooth, fragrant and earthy; a perfect lighter Loire Valley red			£30.00
CABERNET SAUVIGNON 'PRIDE OF THE FLEURIEU' DANDELION VINEYARDS Barossa & Eden Valley, Australia. A classically punchy and full-bodied Australian Cabernet			£32.00
PINOT NOIR, CANTINA TRAMIN Alto Adige, Italy. A very classy and delicate Pinot Noir from the far North of Italy			£34.00
CROZES HERMITAGE 'INSPIRATION', DOMAINE DE LA VILLE ROUGE Rhone, France. France's most honest Syrah expression... earthy and peppery			£36.00
COTE DU BEAUNE, DOMAINE DE LA VALLIERE ROUX Burgundy, France. Burgundy at its best... silky, smooth and fragrant			£40.00
AMARONE DELLA VALPOLICELLA CLASSICO, BELVEDERE Veneto, Italy. Made from dried grapes, Amarone is an iconic full-bodied wine.			£48.00

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