

GUSTO

SET MENU ONE

Select one starter, main dish and dessert

£25 per person

TO START

SPICED BUTTERNUT SQUASH SOUP
topped with crème fraîche, toasted pumpkin seeds and served with freshly baked foccacia

CRISPY CALAMARI
flour dusted, lightly fried with lemon mayonnaise

GUSTO DOUGH PETALS™
with garlic butter

MAINS

BAKED FILLET OF SALMON
cauliflower rice, pine nuts, pomegranate seeds and a drizzle of tomato caper dressing. Served with garlic and rosemary roast potatoes

ROAST CHICKEN BREAST
with creamed leeks, tomato and caper dressing with fried gnocchi. Served with green beans and shallots

GARGANELLI ARRABIATA
with tomato, chilli, mozzarella and fresh basil. Served with a rocket and Grana Padano salad

DESSERTS

BOMBOLINI
lightly sweetened dough balls with caramelised biscoff dip and chantilly cream

LEMON SORBET
a refreshing zesty iced dessert

VANILLA FLAVOURED RISOTTO
served with amara cherries and toasted almonds

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 information.

GUSTO

SET MENU TWO

Select one starter, main dish and dessert

£30 per person

TO START

TIGER PRAWNS

in a garlic, tomato and cream sauce with chargrilled artisan bread

HOMEMADE CHICKEN LIVER PATE

with red onion and cranberry chutney and toasted artisan bread

CREAMED GARLIC MUSHROOMS

with a sprinkling of crispy shallots, served with chargrilled artisan breads

MAINS

PAN FRIED FILLETS OF SEA BASS

served on a bed of creamed spinach. Served with garlic and rosemary potatoes

CHARGRILLED 10OZ PORK CUTLET

served on the bone with apple sauce, crackling and red wine jus. Served with garlic and rosemary potatoes

PIZZA CAPRINO

goat's cheese, roasted red peppers, pine nuts, caramelised onions, pesto, mozzarella and rocket. Served with a house salad

DESSERTS

HOMEMADE APPLE AND

CINNAMON CRUMBLE
served with vanilla ice cream

THREE SCOOP

ICE-CREAM WITH
TOASTED ALMOND
FLAKES

vanilla, chocolate and Eton mess

HOMEMADE GUSTO

TIRAMISU

to our own secret recipe...

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WINES BY THE GLASS

WHITE WINE

	Glass 175ml	Glass 250ml	Bottle
GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE. Veneto, Italy.	£5.00	£7.00	£19.50
CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES. Setubal, Portugal.	£5.50	£7.50	£22.00
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, TINPOT HUT. Marlborough, New Zealand.	£7.50	£9.75	£29.00

RED WINE

	Glass 175ml	Glass 250ml	Bottle
MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE. Abruzzo, Italy.	£5.00	£7.00	£19.50
BARBERA, RIVA LEONE. Piemonte, Italy.	£5.50	£7.50	£22.00
SHIRAZ, 16 STOPS. McLaren Vale, Australia.	£6.25	£8.50	£25.00
RIOJA JOVEN, SEÑONIO DE UNUELA. Rioja Alta, Spain.	£6.75	£9.25	£27.00
MALBEC 'ESQUINAS', ARGENTO. Mendoza, Argentina.	£7.50	£9.75	£29.00