



**BREADS AND NIBBLES**

MARINATED NOCELLARA OLIVES	£3.50
GUSTO DOUGH PETALS™ with garlic butter	£4.75
SUN-DRIED TOMATOES	£2.95
CHILLI SALT EDAMAME BEANS	£3.50
BAKED ROSEMARY FOCACCIA BREAD with olive oil and aged balsamic	£3.95
GARLIC PIZZA BREAD	
... rosemary and sea salt	£4.95
... tomato and basil	£5.75
... mozzarella	£5.95
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	£9.95
THE CHEESE BOARD goat's cheese, dolcelatte and smoked provola	£8.75
THE GRANDE BOARD prosciutto ham, salami soppressa, coppa, goat's cheese, dolcelatte and smoked provola	£15.95

**TO START**

SPICED BUTTERNUT SQUASH SOUP topped with crème fraîche, toasted pumpkin seeds and served with freshly baked focaccia	£4.75
CRISPY CALAMARI flour dusted, lightly fried with lemon mayonnaise	£7.75
PROSCIUTTO HAM served with celeriac remoulade and truffle oil	£5.95
HAND ROLLED MEATBALLS IN A TOMATO SAUCE glazed with Italian cheese and served with chargrilled artisan bread	£6.75
HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney and toasted artisan bread	£6.75
HOUMOUS served with pesto, stone baked flatbread and crudités	£5.95
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	£8.75
TIGER PRAWNS in a garlic, tomato and cream sauce with chargrilled artisan bread	£8.25
HOMEMADE RED PEPPER AND BASIL ARANCINI served with spiced tomato coulis	£5.95

**SALAD**

	Starter	Main
TOMATO AND MOZZARELLA SALAD 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	£7.25	£12.95

**PASTA & RISOTTO**

Pasta and Risotto dishes available in half portions, please ask your server for details.	
Gluten and wheat free pasta available.	
SMOKED HADDOCK RISOTTO with baby spinach, peas and poached egg	£13.50
WHITE CRAB, CHILLI AND GARLIC SPAGHETTI with fresh lemon	£17.25
SPAGHETTI CARBONARA	£11.50
GARGANELLI ARRABIATA with tomato, chilli, mozzarella and fresh basil	£10.75
... with pepperoni	£11.50
... with chicken	£11.75
DUCK AND SWEET ONION GARGANELLI in a tomato and red wine sauce topped with smoked almonds	£12.95
SPAGHETTI BOLOGNESE	£11.50
SPAGHETTI MEATBALLS	£11.75
GARGANELLI PRIMAVERA with winter vegetables, pine kernels and Italian cheese	£10.95
...with chicken	£11.95
TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach, and finished with fresh lemon	£13.50
SPAGHETTI PESTO with green beans, sun-dried tomatoes and rocket leaves	£10.50
...with chicken	£11.50
OVEN BAKED HOMEMADE LASAGNE	£11.95
BEETROOT RISOTTO with crumbled goat's cheese and toasted walnuts	£10.50
TAGLIATELLE WITH PRAWNS in sweet chilli tomato sauce finished with fresh lime and rocket	£14.95
<b>P I Z Z A</b>	
Our award-winning pizzas are all freshly prepared in house using homemade dough.	
MARGHERITA Tomato base and mozzarella	£9.75
THE GRIFFIN Roast chicken, pepperoni, sliced green chilli, roasted red onion and mozzarella	£13.75
DIAVOLA The 'Classic American' with sliced fresh red, green chillies and chilli oil - hot, hot, hot!	£11.95
CAPRINO Goat's cheese, roasted red peppers, pine kernels, caramelised onions, pesto, mozzarella and rocket	£11.25
PEKING Roasted crispy duck on a hoi sin base with spring onion, mozzarella, cucumber and coriander	£12.95
CARNIVORE Chicken, meatballs, pepperoni, prosciutto ham and caramelised onion	£14.95
CLASSIC AMERICAN Pepperoni and mozzarella	£12.50
..... Additional toppings £1.95 each	

Main

**MAINS**

ROAST CHICKEN BREAST with creamed leeks, tomato and caper dressing with fried gnocchi		£15.50
BAKED FILLET OF SALMON served with cauliflower rice, pine kernels, pomegranate seeds and a drizzle of tomato caper dressing		£16.95
CHARGRILLED 10oz PORK CUTLET served on the bone with apple sauce, crackling and red wine jus		£16.50
PAN ROAST DUCK BREAST with braised fennel and orange		£16.50
LAMB CACCIATORE in red wine and herbs, served with charred sweet potato		£15.95
SEARED LEMON AND PEPPER TUNA STEAK served with cherry tomatoes, soya beans and Nocellara olives		£18.95
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
CHARGRILLED SWORDFISH roasted winter vegetables with Salmoriglio dressing		£18.95
WHOLE SALT BAKED SEA BASS infused with lemon and Italian herbs		£18.95
GUSTO BURGER served in a brioche bun with melted mozzarella and fries ... with pancetta add £1		£13.95
<b>28 DAY AGED PREMIUM STEAK</b>		
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...		£16.75
9oz ARGENTINIAN RIBEYE OF BEEF with truffle oil, sautéed wild mushrooms, garlic butter and fries recommended to be cooked medium...		£22.50
CHARGRILLED FILLET STEAK 8oz with garlic butter, roasted vine tomato and fries recommended to be cooked medium rare...		£25.75
..... Add peppercorn or red wine sauce		£2.75
<b>S I D E S</b>		
ROCKET AND GRANA PADANO SALAD		£3.95
HOUSE SALAD		£3.95
TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE KERNELS		£3.75
FRENCH BEANS WITH SHALLOTS		£3.75
SKIN ON FRIES		£3.75
TRUFFLED FRIES WITH GRANA PADANO		£4.50
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 KERNELS AND POMEGRANATE SEEDS		£3.75
POLENTA CHIPS		£3.75

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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... tomato and basil	£5.75
... mozzarella	£5.95

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... with chicken	£11.75
SPAGHETTI BOLOGNESE	£11.50
SPAGHETTI MEATBALLS	£11.75
TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach, and finished with fresh lemon	£13.50
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BEETROOT RISOTTO with crumbled goat's cheese and toasted walnuts	£10.50
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<b>SIDES</b>	
ROCKET AND GRANA PADANO SALAD	£3.95
HOUSE SALAD	£3.95
TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE KERNELS	£3.75
FRENCH BEANS WITH SHALLOTS	£3.75
SKIN ON FRIES	£3.75
TRUFFLED FRIES WITH GRANA PADANO	£4.50
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 KERNELS AND POMEGRANATE SEEDS	£3.75
POLENTA CHIPS	£3.75

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FIZZ	Glass 125ml	Glass 250ml	Bottle
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**WHITE**

PROSECCO, BELSTAR £7.00 £30.00  
Veneto, Italy.  
A very easy-drinking and refreshing Prosecco

THOMSON & SCOTT, SKINNY PROSECCO £7.50 £35.00  
Treviso, Italy.  
Fresh, clean and light taste with less than 50% of the usual sugar content. Organic, vegan & made with Glera grapes

PROSECCO VINTAGE 'CREDE', BISOL. £35.00  
Valdobbiadene, Italy.  
A more serious single vintage style for all Prosecco lovers

CLOUDY BAY 'PELORUS'. £45.00  
Marlborough, New Zealand.  
A very classy fizz from the iconic Cloudy Bay winemakers

MOËT & CHANDON BRUT. £9.95 £55.00  
Champagne, France.  
The world's favourite Champagne

VEUVE CLICQUOT YELLOW LABEL. £70.00  
Champagne, France.  
An ultimate lifestyle choice... playful and expressive

RUIINART BLANC DE BLANCS. £90.00  
Champagne, France.  
An iconic showstopper Champagne that never fails to impress

**ROSÉ**

ROSATO SPUMANTE £6.00 £29.95  
CA DI ALTE  
Veneto, Italy.  
From the region of Prosecco, a fruity yet elegant fizz

CHANDON BRUT ROSÉ. £39.00  
Mendoza, Argentina.  
The same ethos as Moet, but with a fresh new world twist

MOËT & CHANDON BRUT ROSÉ. £58.00  
Champagne, France.  
A super elegant, silky and expressive rosé Champagne

VEUVE CLICQUOT YELLOW LABEL BRUT ROSÉ. £75.00  
Champagne, France.  
Combining Veuve's playfulness with a more serious rosé ethos

LAURENT-PERRIER ROSÉ. £85.00  
Champagne, France.  
A definitive elegant rosé Champagne style

**ROSÉ WINE**

Glass 175ml Glass 250ml Bottle

PINOT GRIGIO, PIETRA ANTICA £5.75 £7.75 £22.50  
Veneto, Italy.  
A delicate and easy drinking Italian blush style rosé

PROVENCE ROSÉ, DOMAINE D'ASTROS £6.75 £9.25 £27.00  
Provence, France.  
A typical lighter pink and fresher Provencal style

PROVENCE ROSÉ, 'WHISPERING ANGEL' CHATEAU D'ESCLAN £39.00  
Provence, France.  
An iconic Provence rosé that's delicately light and fragrant

WHITE WINE	Glass 175ml	Glass 250ml	Bottle
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GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE £5.50 £7.50 £19.95  
Veneto, Italy. Classic Northern Italian freshness and elegance

INZOLIA, LEGATO £20.50  
Sicily, Italy.  
Inzolia is like Sicily's Sauvignon; fresh, citrusy and crisp

CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES £5.75 £7.75 £22.50  
Setubal, Portugal.  
An easy-drinking lighter Chardonnay blend from Portugal

CORTESE, SAN SILVESTRO £23.00  
Piemonte, Italy.  
Elegant and perfumed, Cortese is the grape used in Gavi di Gavi

VERDICCHIO DEI CASTELLI DI JESI CLASSICO, CASTELLANI £24.00  
Le Marche, Italy.  
An easy-drinking white from La Marche that's crisp and earthy

SAUVIGNON BLANC FURMINT, GOMILA £6.50 £9.00 £26.00  
Jeruzalem, Slovenia.  
Sauvignon blended with Slovenia's easy-drinking Furmint grape

PINOT GRIGIO 'RIFF', ALOIS LAGEDER £6.75 £9.25 £27.00  
Alto Adige, Italy.  
Not your average Pinot Grigio... this is fresh, smooth and aromatic

SAUVIGNON BLANC, VALLEE DES REINES, TOURAINE £27.50  
Loire, France.  
Typical Loire Valley freshness from this Touraine Sauvignon

ROUSSANNE, DOMAINE LA CROIX GRATIOT £28.00  
Languedoc, France.  
A great alternative to Chardonnay from this native Rhone grape

SAUVIGNON BLANC, TINPOT HUT £7.50 £10.50 £30.00  
Marlborough, New Zealand.  
Classic tangy NZ Sauvignon without too much intensity

ALBARINO, MARTIN CODAX £31.00  
Rais Baixas, Spain.  
Spain's everyday drinking citrusy dry white... perfect with fish

CHARDONNAY 'EVE', CHARLES SMITH £32.00  
Washington State, USA.  
A balanced, lighter and more delicate USA Chardonnay

GAVI DI GAVI, MORAGASSI £34.00  
Piemonte, Italy. Classic Gavi di Gavi...fresh, minerally and crisp

GRECO DI TUFO, FEUDI DI SAN GREGORGIO £36.00  
Campania, Italy. Greco di Tufo is one of Italy's most iconic dry whites

CHABLIS, DOMAINE GRAND ROCHE £38.00  
Burgundy, France.  
An elegant, unoaked Chardonnay typical of the Chablis region

SANCERRE 'LA MOUSSIERE' ALPHONSE MELLOTT. £45.00  
Loire, France.  
The ultimate expression of a refined and silky Loire Sauvignon

RED WINE	Glass 175ml	Glass 250ml	Bottle
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MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE £5.50 £7.50 £19.95  
Abruzzo, Italy.  
Montepulciano is the classy food matching choice

GARNACHA, EL CIRCO £21.00  
Carinena, Spain.  
Like a baby Rioja... full of red fruit intensity and spice

BARBERA, RIVA LEONE £5.75 £7.75 £22.50  
Piemonte, Italy.  
A classic smooth and fruit-rich Barbera from Northern Italy

CABERNET SAUVIGNON, VILLA MONTES £23.00  
Valle Central, Chile.  
A serious full-bodied dry red wine, perfect with red meats

SHIRAZ, 16 STOPS £6.25 £8.50 £25.00  
McLaren Vale, Australia.  
Proper Aussie Shiraz that's spicy, rich and smooth

CHIANTI RISERVA, VILLA DI CAMPOBELLO £26.00  
Tuscany, Italy.  
A typically peppery yet smooth traditional Chianti style

RIOJA JOVEN, SEÑORIO DE UÑUELA £6.75 £9.25 £27.00  
Rioja Alta, Spain.  
A juicy easy-drinking lighter Spanish Rioja; soft, smooth and rich

CABERNET SANGIOVESE, 'COL DI SASSO', CASTELLO BANFI £28.00  
Tuscany, Italy.  
One of Tuscany's top estates producing something very modern

MALBEC 'ESQUINAS', ARGENTO £7.50 £9.75 £29.00  
Mendoza, Argentina.  
Full bodied yet smooth and modern... the new style Malbec

CABERNET FRANC, DOMAINE LAVIGNE, SAUMUR-CHAMPIGNY £30.00  
Loire, France.  
Smooth, fragrant and earthy; a perfect lighter Loire Valley red

CABERNET SAUVIGNON 'PRIDE OF THE FLEURIEU' DANDELION VINEYARDS £32.00  
Barossa & Eden Valley, Australia.  
A classically punchy and full-bodied Australian Cabernet

PINOT NOIR, CANTINA TRAMIN £34.00  
Alto Adige, Italy.  
A very classy and delicate Pinot Noir from the far North of Italy

CROZES HERMITAGE 'INSPIRATION', DOMAINE DE LA VILLE ROUGE £36.00  
Rhone, France.  
France's most honest Syrah expression... earthy and peppery

COTE DU BEAUNE, DOMAINE DE LA VALLIERE ROUX £40.00  
Burgundy, France.  
Burgundy at its best... silky, smooth and fragrant

AMARONE DELLA VALPOLICELLA CLASSICO, BELVEDERE £48.00  
Veneto, Italy.  
Made from dried grapes, Amarone is an iconic full-bodied wine.

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