GUSTO

ITALIAN

LUNCH MENU

2 COURSES 16.95 | 3 COURSES 20.95

Monday - Friday until 5pm

TO START

HOUMOUS VG



served with crispy music bread, and pumpkin seeds 581kcal

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

BRUSCHETTA VO RGA

with heritage tomatoes, basil and garlic, finished with extra virgin olive oil 328kcal

CRISPY LEMON & PEPPER CALAMARI*

in a light and golden crispy tempura batter, with lemon mayonnaise 535kcal

TOMATO PANZANELLA

crispy gnocchi, anchovies, olives, capers and red onion on a bed of heritage tomatoes 351kcal

MAINS

HONEY, LEMON AND THYME CHICKEN

marinated chicken breast, pan roasted and served with charred spring vegetables and romesco sauce 986kcal

RIGATONI ARRABBIATA VG



with tomato, red chilli and fresh basil 578kcal ... add chicken +120kcal OR pepperoni salsiccia +242kcal +2.75

GUSTO'S CLASSIC BURGER

British chuck burger with caramelised onion, pecorino cheese, tomato, lettuce, relish and gherkin. With skin-on fries* 1209kcal, or a house salad 824kcal ... add pancetta +81kcal +2.00

PAN-FRIED FILLET OF SEA BASS

with spring greens, chillies, potato gratin and a tomato and balsamic dressing 369kcal

PEPPERONI SALSICCIA SOURDOUGH PIZZA

D.O.P San Marzano tomato, pepperoni salsiccia and Fior Di Latte mozzarella 999kcal ... add chilli +10kcai +0.50

D.O.P SAN MARZANO TOMATO ORZOTTO

cooked spelt topped with beetroot, vegetables, crispy cavolo nero* and sweet potato crisps* 474kcal ... add chicken +177kcal +2.75

MAKE YOUR LUNCH EXTRA SPECIAL

WHY NOT UPGRADE FOR 10.95 EXTRA

Choose your starter and main below

TO START

KING PRAWNS & PICKLED FENNEL RG

pan-fried with tomato, capers, and chilli oil 340kcal

BURRATA V RG N

served on watermelon tartare with toasted walnuts and mint 430kcal

PAN-SEARED SALMON FILLET RG

watch our subtle applewood smoking process happen at your table. Served with garlic and sage roast potatoes, green beans and soya beans topped with salsa verde 738kcal

HONEY-GLAZED DUCK & BALSAMIC (RGA



inspired by our trip to Modena. Served with 12-year-aged IGP balsamic, red wine jus, spring greens and creamy mash 1117kcal

ADDITIONAL SIDES

HOUSE SALAD V RG 82kcal	4.50	CHARRED HISPI CABBAGE	4.50
ITALIAN FRIED COURGETTES* V 176kcal	4.50	topped with potato puffs and crispy shallots 187kcal	
ROASTED CARROTS RG cooked in beef fat and topped with spiced pumpkin	4.75	POLENTA CHIPS* V with truffle aioli and grated pecorino 476kca l	5.25
seeds 267kcal		SKIN-ON FRIES* V 424kcal	4.95
TENDERSTEM BROCCOLI VG RG N with chilli and almonds 105kcal	4.75	with our Italian-blend seasoning 425kca l with truffle oil and Gran Moravia cheese 532kca l	5.25

DESSERTS

WARM CHOCOLATE BROWNIE W

served with salted caramel gelato ice cream, and dark chocolate sauce 725kcal

BOMBOLINI* V N



lightly sweetened dough balls served with Chantilly cream, chocolate and Biscoff sauce and fruits of the forest sorbet 1075kcal

ITALIAN GELATO ICE CREAM V RG 338kcal choose from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream

SORBET VG RG 201kcal

choose from lemon, mandarin or fruits of the forest











Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients (RGA) Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens.

This includes our recipes without intentional gluten ingredients for our pizzas bases and pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. A discretionary 12.5% service charge will be added to your bill. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual.

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