## G U S T O

## LUNCH MENU

2 COURSES 16.95 | 3 COURSES 20.95<br>\section*{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 VG (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 535 kcal
TOMATO PANZANELLA
crispy gnocchi, anchovies, olives, capers and red onion on a bed of heritage tomatoes 351kcal

## MAINS

HONEY, LEMON AND
THYME CHICKEN N
marinated chicken breast, pan roasted and served with charred spring vegetables and romesco sauce 986 kcal

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

GUSTO'S CLASSIC BURGER
British chuck burger with caramelised onion, pecorino cheese, tomato, lettuce, relish and gherkin. With skin-on fries* 1209 kcal , or a house salad 824kcal
... add pancetta $+81 \mathrm{kcal}+2.00$

PAN-FRIED FILLET OF SEA BASS RG
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 $+10 \mathrm{kcal}+\mathbf{0 . 5 0}$
D.O.P SAN MARZANO

TOMATO ORZOTTO vg
cooked spelt topped with beetroot, vegetables, crispy cavolo nero* and sweet potato crisps* 474kcal
... add chicken +177 kcal +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 RC
pan-fried with tomato, capers, and chilli oil 340kcal

BURRATA V RG N
served on watermelon tartare with toasted walnuts and mint 430kcal

## MAINS

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
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 vo | 4.50 |
| :---: | :---: | :---: | :---: |
| ITALIAN FRIED COURGETTES* ( 176kcal | 4.50 | topped with potato puffs and crispy shallots 187kcal |  |
| ROASTED CARROTS cooked in beef fat and topped with spiced pumpkin | 4.75 | POLENTA CHIPS* <br> with truffle aioli and grated pecorino 476kcal | 5.25 |
| seeds 267kcal |  | SKIN-ON FRIES* ${ }^{\text {(V) }}$ 424kcal | 4.95 |
| TENDERSTEM BROCCOLI with chilli and almonds 105 kca | 4.75 | ... with our Italian-blend seasoning 425 kcal <br> ... with truffle oil and Gran Moravia cheese 532 kcal | 5.25 |

## D E S S E R T S

## WARM CHOCOLATE BROWNIE v

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

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[^0]:    v
    Vegetarian VG Vegan
    Contains nuts
    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.

    Join Gusto Gold Rewards to earn cashback every time you dine with us, and unlock surprise offers and deals. Sign up at www.gustorewards.com

