GUSTO

ITALIAN

GRADUATION

3 courses | 35.95

Complimentary glass of fizz for those graduating this year - enjoy your first drink as a graduate on us!



TO START

CRISPY LEMON & PEPPER CALAMARI*

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

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

BURRATA V N

served on pickled beetroot carpaccio with walnut dressing and hazelnut crumb 604kcal

BRUSCHETTA VG (SA)

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

MAINS

PAN-FRIED FILLETS OF SEA BASS 🔞

with winter greens, chillies, potato gratin and a tomato and balsamic dressing 550kcal

HONEY, LEMON & THYME CHICKEN 💵 🙉

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

TRUFFLED MUSHROOM FETTUCCINE V

with wild mushrooms, white wine, cream and tarragon 836kcal ... add chicken +2.50 956kcal

VEGAN FLANK STEAK 🚾

Redefine plant-based steak, caramelised onion purée, garlic roast potatoes, blanched greens, finished with chive oil and salsa verde 780kcal

230g RIB-EYE STEAK+5.00

topped with cacio e pepe butter and served with a crispy beef croquette*, saffron aioli and skin-on fries* and house salad 1624kcal recommended to be cooked medium

ADDITIONAL SIDES

TALIAN FRIED COURGETTES* 🕡 176kcal 4	4.50	'NDUJA AND CANNELLINI RAGÙ (REAL) with crispy shallots and sweet potato crisps* 329kcal	4.95
ROASTED CARROTS © cooked in beef fat and topped with spiced pumpkin seeds 267kcal	4.75	POLENTA CHIPS* with truffle aioli and grated Pecorino Romano 476kcal	5.25
CREAMY MASH V RG 328kcal upgrade to truffle mash 361kcal	4.95 5.25	HOUSE SALAD V RG 82kcal	4.50
WINTER GREENS © © with tenderstem broccoli 58kcal	4.25	SKIN-ON FRIES*	4.95 5.25
CAULIFLOWER CARBONARA ditali pasta and cauliflower served in carbonara sauce, finished in the pizza oven 407kcal	5.75	GARLIC & SAGE ROAST POTATOES © © 202kcal POTATO GRATIN © © 361kcal	4.95 4.95

DESSERTS

TIRAMISU 🖤

our twist on a classic Italian dessert. The name literally means "pick me up" - try it and see! 506kcal

ITALIAN GELATO 🗸 🔞

choose three scoops from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream 338kcal

BISCOFF™ CHEESECAKE VO N

light and 'creamy' with a golden biscuit base 444kcal

WARM CHOCOLATE BROWNIE V

served with Italian salted caramel gelato and dark chocolate sauce 725kcal











V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients RG 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 pizza 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. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill. **Free glass of prosecco only available to the students graduating this year and not applicable for the whole table.

> 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