

# GUSTO

ITALIAN

## GOLD MENU PRIVATE DINING ROOM

3 Courses | 35.95 per person

### TO START

#### BRUSCHETTA VG

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

#### 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**

### MAINS

#### HONEY, LEMON & THYME CHICKEN N RGA

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

#### SAN MARZANO TOMATO ORZOTTO VG

cooked spelt topped with beetroot, winter vegetables, crispy cavolo nero\* and sweet potato crisps\* **606kcal**

#### HONEY & BALSAMIC GLAZED DUCK BREAST RG

inspired by our trip to Modena. Served with 12-year-aged IGP balsamic, red wine jus, winter greens, creamy mash & crispy cavolo nero\* **1117kcal** +5.00 supplement

#### SCALLOP & PRAWN RAVIOLI

in a rich lobster bisque, with samphire and cherry tomatoes **472kcal**

### DESSERTS

#### BISCOFF™ CHEESECAKE VG N

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

#### AMARETTO CRÈME BRÛLÉE RG

served with fresh berries **254kcal**

#### ITALIAN GELATO V RG

a selection of Madagascan vanilla, chocolate, salted caramel, or strawberries & cream **338kcal**

V 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 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. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

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# GUSTO

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## PLATINUM MENU PRIVATE DINING ROOM

3 Courses | 45.95 per person

### ON THE TABLE TO SHARE

A selection of marinated olives **VG** **RG** and warm rosemary focaccia bread with olive oil and aged balsamic **VG** **RG** 799kcal per portion

### TO START

#### BURRATA **V** **N**

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

#### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

#### WHOLE LEMON & PEPPER KING PRAWNS

served in their shells with saffron aioli and lemon 505kcal

### MAINS

#### PAN-FRIED FILLETS OF SEA BASS **RG**

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

#### PORK CUTLET **RG**

served with 'nduja and cannellini ragù, sweet potato crisps\* and chive oil 1249kcal

#### VEGAN FLANK STEAK **VG**

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

#### HONEY, LEMON & THYME CHICKEN **N** **RG**

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

### DESSERTS

#### BISCOFF™ CHEESECAKE **VG** **N**

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

#### HONEY ROAST PLUMS **N**

whipped ricotta and lemon cream, mandarin sorbet and candied pistachios 344kcal

#### TIRAMISU **V**

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

**V** Vegetarian **VG** Vegan **N** Contains nuts **RG** Recipe without intentional gluten ingredients **RG** Recipe without intentional gluten ingredients available on request

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