




GUSTO

ITALIAN

GRADUATION

3 courses | 36.95

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

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

BURRATA

served on pickled beetroot carpaccio with spiced pumpkin seeds

BRUSCHETTA

toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil

MAINS

PAN-FRIED FILLETS OF SEA BASS

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing

HONEY, LEMON & THYME CHICKEN

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

TRUFFLED MUSHROOM FETTUCCHINE

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

VEGAN FLANK STEAK

Redefine™ plant-based flank steak served with caramelised onion purée, garlic roast potatoes, spinach, wild mushrooms and finished with chive oil and romesco sauce

230g RIB-EYE STEAK +5.00

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


ADDITIONAL SIDES

ITALIAN FRIED COURGETTES*

4.75

CREAMY MASH

4.95

... upgrade to truffle mash  

5.25

SEASONAL GREENS

with tender stem broccoli

4.50

HERITAGE TOMATO & RED ONION SALAD

with pine kernels and micro basil

4.50

POLENTA CHIPS*

5.25

with truffle aioli and grated Pecorino Romano cheese

SKIN-ON FRIES*

4.95

... with our Italian seasoning

... with truffle oil and Gran Moravia cheese

5.25

GARLIC & SAGE ROAST POTATOES

4.95

ROCKET & GRAN MORAVIA SALAD

4.50

INVISIBLE SIDE

2.00

your donation will give FareShare, our Charity Partner, 10 meals to fight food hunger

DESSERTS

TIRAMISU

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

ITALIAN GELATO

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

BISCOFF™ CHEESECAKE

light and 'creamy' with a golden biscuit base

WARM CHOCOLATE BROWNIE

served with Italian salted caramel gelato and dark chocolate sauce

 Vegetarian  Vegan  Contains nuts  Recipe without intentional gluten ingredients  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.

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.

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