



SPRITZ ALL £7.50

GRAPE & CHERRY SPRITZ

Fresh grapes, cherry preserve, Ketel One and lemon, topped with **Prosecco**. Refreshingly crisp.

ELDERFLOWER & GRAPEFRUIT SPRITZ

The sweet tartness of elderflower balanced beautifully by the zest of grapefruit, lifted with a touch of lime, sugar and a dash of lemonade, on a base of white wine.

MINT & LEMON SPRITZ

Cocchi Americano Bianco, mint, lemon and gomme are mixed through with **Prosecco** to create a dry yet light flavour with great length.

VANILLA SPRITZ

Ketel One Citron and Licor 43 shaken with lemon juice and a touch of vanilla syrup, spritzed with soda and delightfully crisp.

APEROL SPRITZ

The classic... Aperol, **Prosecco** and soda.

MILANO SPRING PUNCH

Bright berry flavours with a citrus underlay and dry **Prosecco** finish. You might not be drinking it in Milan, but it will feel like you could be.

LEMON & THYME MARTINI

Tanqueray, Limoncello, dry vermouth and lemon bitters stirred through with a touch of gomme and fresh thyme. Don't be fooled by the look of this one, it packs a real punch!

TIRAMISU MARTINI

Please trust us on this one. Martell VS, Tia Maria coffee liqueur and vanilla syrup are shaken hard with mascarpone and served in a martini glass with a light chocolate dust. The perfect dessert cocktail.

REDCURRANT & LEMON MARTINI

The crispness of redcurrants given extra depth with Tanqueray, limoncello, lemon and sugar. Mouthwateringly bright.

STRAWBERRY & VANILLA MARTINI

Fresh strawberries with Ketel One, Licor 43, shaken with lime and gomme and served in a martini glass.

ELDERFLOWER & PEACH MARTINI

Peach purée, elderflower liqueur, Grey Goose, lemon and gomme shaken and served in a martini glass. A subtle mix with a lovely bright finish.

STRAWBERRY CHEESECAKE

Strawberries and mascarpone, muddled with vanilla syrup, Absolut Vanilla Vodka and strawberry liqueur. Shaken and served with a crumb garnish. A real guilty pleasure.

GRAPE & APPLE MARGARITA

El Jimador and apple liqueur, muddled with grapes, then shaken with cranberry, lemon, lime and gomme. Pretty in pink.

CUCUMBER & ELDERFLOWER MARTINI

These flavours just ask to be put together; so we did. Cucumber, lime juice and elderflower liqueur, with Hendrick's. All muddled together, shaken and served with a single flower. Evokes thoughts of English summers.

PEACH & PASSION FRUIT DAIQUIRI

A wonderfully sour concoction. Bacardi Carta Blanca, peach liqueur, fresh passion fruit, lime juice and gomme. Like liquid sherbert, only better.

PINK GRAPEFRUIT MARTINI

Tanqueray, Cointreau, fresh orange juice, gomme and fresh grapefruit, muddled and shaken together. One for the weekends. Or weekdays...

F I Z Z ALL £7.50

STRAWBERRY & MINT BELLINI

The classic combination of strawberry and mint is given depth with **Prosecco** and strawberry liqueur. Subtle yet sublime.

CLASSIC BELLINI

White peach purée, crème de peche stirred with **Prosecco**.

KIR ROYALE

Crème de cassis and **Prosecco**.

PINEAPPLE BELLINI

A fruity twist on the classic. Pineapple juice, lemon, sugar, Tuaca and **Prosecco**.

PASSIONATE FIZZ

Passoã, passion fruit syrup and lemon juice, topped with **Prosecco**. Deliciously sweet and sour in equal measures.





Mix well and enjoy

LONG ALL £8.50

RASPBERRY & ROSEMARY SLING

Monkey Shoulder, Chambord, Disaronno, rosemary and apple juice make a fantastic base, given a little extra kick with lemon juice and served long.

DESSERT PEACH

Sweet wine, peach purée, lemon juice and Tanqueray are built in the glass, with a touch of soda then a float of red wine. A beautiful mix of sweet, dry and sour flavours that keeps you wanting more.

GRAND SANGRIA

Our version of sangria. Red wine, Benedictine, mint and fresh orange are poured over ice, accentuated with lemon, gomme and soda. Summer in a glass.

STRAWBERRY & KIWI SLING

We're not sure if this counts as one of your five-a-day, but it definitely should. Bacardi Carta Blanca, kiwis and strawberries, with strawberry liqueur, lemon juice and splash of soda. Long and fruity.

SHORT ALL £8.50

PEACH BOULEVARDIER

A cheeky twist on a twist.
Woodford Reserve stirred with
Aperol and crème de peche.
Garnished with a little flamed
orange. One to savour.

REDCURRANT MAI TAI

Redcurrants, El Dorado 5yo and
Cointreau crushed with lime
and almond syrup. All in the
glass, all amazing.

CHERRY & COCONUT SOUR

Ketel One, Cherry Marnier,
cherry preserve and coconut
syrup churned, with lemon
giving a lovely sour underlay.

NEGRONI

Equal measures of Bulldog gin
Antica Formula Vermouth
and Campari.

ELDERFLOWER NEGRONI

The Negroni a bit heavy for you?
Try this one instead. Portobello
gin, elderflower liqueur, stirred
down with a dash each
of Cocchi Bianco and Rosa.

VANILLA RUM

Havana Club 7yo, crème de
cacao and vanilla syrup, stirred
in the glass. Garnished with
burnt orange, this one hides
its potency almost too well.



F I Z Z

Glass
125ml

Bottle

W H I T E

PROSECCO, BELSTAR. Veneto, Italy.	£6.50	£29.00
PROSECCO VINTAGE 'CREDE', BISOL. Valdobbiadene, Italy.		£35.00
THOMSON & SCOTT SKINNY PROSECCO Treviso, Italy. Fresh, clean and light taste with less than 50% of the usual sugar content. Organic, vegan & made with Glera grapes.	£7.50	£35.00
CLOUDY BAY 'PELORUS'. Marlborough, New Zealand.		£45.00
MOËT & CHANDON BRUT. Champagne, France.	£9.75	£55.00
VEUVE CLICQUOT YELLOW LABEL. Champagne, France.		£70.00
RUINART BLANC DE BLANCS. Champagne, France.		£90.00
DOM PERIGNON. Champagne, France.		£170.00

R O S É

ROSATO SPUMANTE CA DI ALTE. Veneto, Italy.	£6.00	£29.00
CHANDON BRUT ROSÉ. Mendoza, Argentina.		£39.00
MOËT & CHANDON BRUT ROSÉ. Champagne, France.		£58.00
VEUVE CLICQUOT YELLOW LABEL BRUT ROSÉ. Champagne, France.		£75.00
LAURENT-PERRIER ROSÉ. Champagne, France.		£85.00

WHITE WINE	Glass 175ml	Glass 250ml	Bottle
GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE. Veneto, Italy.	£5.00	£7.00	£18.95
INZOLIA, LEGATO. Sicily, Italy.			£20.50
CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES. Setubal, Portugal.	£5.50	£7.50	£22.00
CORTESE, SAN SILVESTRO. Piemonte, Italy.			£23.00
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, CASTELLANI. Le Marche, Italy.			£24.00
SAUVIGNON BLANC FURMINT, GOMILA. Jeruzalem, Slovenia.	£6.25	£8.50	£25.00
PINOT GRIGIO 'RIFF', ALOIS LAGEDER. Alto Adige, Italy.	£6.75	£9.25	£27.00
SAUVIGNON BLANC, VALLÉE DES REINES, TOURAINE. Loire, France.			£27.50
ROUSSANNE, DOMAINE LA CROIX GRATIOT. Languedoc, France.			£28.00
SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand.	£7.50	£9.75	£29.00
ALBARINO, MARTIN CODAX. Rais Baixas, Spain.			£31.00
CHARDONNAY 'EVE', CHARLES SMITH. Washington State, USA.			£32.00

WHITE WINE CONT	Glass 175ml	Glass 250ml	Bottle
GAVI DI GAVI, MORAGASSI. Piemonte, Italy.			£34.00
GRECO DI TUFO, FEUDI DI SAN GREGORGIO. Campania, Italy.			£36.00
CHABLIS, DOMAINE GRAND ROCHE. Burgundy, France.			£38.00
SANCERRE 'LA MOUSSIÈRE' ALPHONSE MELLOTT. Loire, France.			£45.00

ROSÉ WINE	Glass 175ml	Glass 250ml	Bottle
PINOT GRIGIO, PIETRA ANTICA. Veneto, Italy.	£5.50	£7.50	£22.00
PROVENCE ROSÉ, DOMAINE D'ASTROS. Provence, France.	£6.75	£9.25	£27.00
PROVENCE ROSÉ, 'WHISPERING ANGEL' CHATEAU D'ESCLAN. Provence, France.			£39.00

RED WINE	Glass 175ml	Glass 250ml	Bottle
MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE. Abruzzo, Italy.	£5.00	£7.00	£18.95
GARNACHA, EL CIRCO. Carinena, Spain.			£21.00
BARBERA, RIVA LEONE. Piemonte, Italy.	£5.50	£7.50	£22.00
CABERNET SAUVIGNON, VILLA MONTES. Valle Central, Chile.			£23.00
SHIRAZ, 16 STOPS. McLaren Vale, Australia.	£6.25	£8.50	£25.00
CHIANTI RISERVA, VILLA DI CAMPOBELLO. Tuscany, Italy.			£26.00
RIOJA JOVEN, SEÑORIO DE UÑUELA. Rioja Alta, Spain.	£6.75	£9.25	£27.00
CABERNET SANGIOVESE, 'COL DI SASSO', CASTELLO BANFI. Tuscany, Italy.			£28.00
MALBEC 'ESQUINAS', ARGENTO. Mendoza, Argentina.	£7.50	£9.75	£29.00
CABERNET FRANC, DOMAINE LAVIGNE, SAUMUR-CHAMPIGNY. Loire, France.			£30.00
CABERNET SAUVIGNON 'PRIDE OF THE FLEURIEU' DANDELION VINEYARDS. Barossa & Eden Valley, Australia.			£32.00
PINOT NOIR, CANTINA TRAMIN. Alto Adige, Italy.			£34.00
CROZES HERMITAGE 'INSPIRATION', DOMAINE DE LA VILLE ROUGE. Rhone, France.			£36.00
COTE DU BEAUNE, DOMAINE DE LA VALLIERE ROUX. Burgundy, France.			£40.00
AMARONE DELLA VALPOLICELLA CLASSICO, BELVEDERE. Veneto, Italy.			£48.00

BEERS BY THE BOTTLE 330ML

PERONI GRAN RISERVA. Italy. 6.6% £4.95

Peroni Red's big brother brewed in 1996 to celebrate their 150th birthday. Medium bodied with toasty malt, caramel and a light hoppiness.

PERONI RED. Italy. 4.7% £4.25

Peroni Red is the Peroni Company's original brand. Clean and crisp with subtle fruit and caramel malt, very easy drinking.

PERONI GLUTEN FREE. Italy. 5.1% £4.50

Peroni's Italian brew masters have perfected a new gluten-free recipe for Italy's most iconic beer with the same delicate balance of bitterness and citrus aromatic notes as Peroni Nastro Azzurro.

HEINEKEN. Netherlands. 5% £4.25

Classic Dutch lager recognised world wide as a premium bottle beer. Brewed using the same method developed in 1873 and takes the better part of a month to brew.

KRUSOVICE. Czech Republic. 5% £4.55

A classic Czech lager with flavours of bready malt and bitter floral hoppiness, creating a refreshing, crisp mouthfeel.

DOS EQUIS. Mexico. 4.2% £4.35

Brewed in the style of a German pilsner, crisp, refreshing and light-bodied creating a malt-flavoured beer, with a well-balanced finish.

THERESIANER VIENNA LAGER. Italy. 5.3% £4.75

Beer with character and a perfect balance between malt and hops. Fresh and delicate, it offers fruity notes and hints of caramel.

THERESIANER PALE ALE. Italy. 6.5% £5.25

A top fermented double malt pale ale, distinguished by a fruity, citrus aroma. Smooth and well balanced on the palate.

KOALA LAGER*. England. 4.4% £4.25

Our friends at Meantime have created this straw-coloured brew for us. Crisp, dry and deeply refreshing, slightly spicy and elegantly bitter.

*50p donation from this beer will go to Tim Bacon Foundation - supporting Cancer charities in the U.K.

CIDER 500ML ALL £5.75

OLD MOUT KIWI AND LIME. New Zealand. 4%

OLD MOUT STRAWBERRY AND POMEGRANATE. New Zealand 4%

Old Mout creates a unique range of flavoured ciders. Inspired by the great outdoors, they've been finding ways to be more adventurous with fruit for over 65 years

ASPALL HARRY SPARROW England. 4.6%

A beautifully crafted medium dry apple cyder, named after Aspalls beloved cyder maker for over 50 years, they have created a truly well-balanced sessionable brew.

BAMBINIS ALL £4.50

STRAWBERRY KISS

Fresh strawberries, fresh raspberries, fresh banana and a little fresh pressed orange juice. Bright red summer fruits with a little savoury - sweet banana underlay, if you could have a glass of sunshine it would be like this.

TUTTI FRUTTI

Fresh apple juice, peach purée, fresh strawberries, raspberries, pineapple juice, grenadine and passion fruit.

CHERRY COOLER

Cherry preserve, lemon juice and apple juice lengthened with soda water.

HONEY DEW

Fresh apple juice, ginger, honey, fresh lime juice and fresh mint. Perfect example of an imaginative and unique flavour combination, this doesn't need alcohol to be addictive!

MINT & STRAWBERRY COOLER

Fresh strawberries and mint muddled with lemon juice and apple juice lengthened with soda water.

WHITE PEACH COOLER

White peach purée, lemon juice and pineapple juice topped off with soda water.

LIQUEUR COFFEES

CAFÉ GUSTO

Baileys and Drambuie in a café latte.
£4.50

IRISH COFFEE

Jameson's Irish whiskey in an Americano with sugar and a cream float.
£4.50

BOURBON & GINGERBREAD TODDY

Woodford Reserve, Grand Marnier and gingerbread mixed with fruit and bitters.
£4.95

ESPRESSO MARTINI

Grey Goose, Tia Maria coffee liqueur, sugar syrup and espresso.
£8.00

CHOCOLATE COFFEE NUT

Espresso, crème de cacao, Disaronno and a dash of almond syrup. Perfect for after the meal.
£8.50

CLASSIC AFFOGATO

with vanilla ice cream and Disaronno.
£5.75

COFFEE

PURO FAIRTRADE COFFEE

Single

Double

Puro Fairtrade coffee from Miko is exclusively blended for Gusto Restaurants and Bars. Working alongside the World Land Trust, Miko uses profits generated from the sale of each bag of Pura coffee to buy and protect areas of rainforest in South America. Helping the world to breathe a little easier.

ESPRESSO / RISTRETTO	£2.50	£2.75
AMERICANO	£2.50	£2.75
CAPPUCCINO	£2.95	£3.15
CAFE LATTE	£2.95	£3.25

Add Vanilla / Cinnamon / Hazelnut / Gingerbread for 50p

COFFEE WITH A CREAM FLOAT	£2.50	£2.95
MACCHIATO	£2.50	£2.75
FLAT WHITE		£2.85
MOCHA TOPPED WITH WHIPPED CREAM		£3.25

TEA

MIGHTY LEAF TEA SELECTION	£2.35
Choose from: Breakfast Tea, Earl Grey, Marrakech Mint, Hoji Cha Green, Orange Dulce, Ginger Twist, Chamomile Citrus	

HOT CHOCOLATE

HOT CHOCOLATE	£3.25
steamed milk, whipped cream and marshmallows	
...with rum, Baileys or Cointreau	£4.50

Add Vanilla / Cinnamon / Hazelnut / Gingerbread for 50p

Soya milk available on request

ARTISAN FRUIT DRINKS

ALL £3.50 270ml

A selection of sparkling soft drinks and juices made from organic ingredients. Every drink is crafted on Luscombe's Devonshire farm and is entirely free from concentrates, additives, preservatives, colourings, artificial flavourings or enhancers.

ST CLEMENTS

MADAGASCAN
VANILLA SODA

RASPBERRY CRUSH

SICILIAN LEMONADE

HOT GINGER BEER

GUSTO SHAKES

ALL £4.50

No room for dessert? Try one of our Gusto shakes; Beechdean's vanilla ice cream blended with one of your favourite flavours.

TERRY'S CHOCOLATE
ORANGE

AERO MINT

CHOCOLATE

STRAWBERRY

BANANA

VANILLA

FRESH JUICE

FRESHLY SQUEEZED £2.50
ORANGE JUICE

APPLE, CRANBERRY £2.00
& PINEAPPLE JUICES

FRUIT & VEGETABLE SMOOTHIES

ALL £4.00

BERRY GO ROUND
Raspberry, blackberry, strawberry

PASH N SHOOT
Passion fruit, mango, pineapple

DETOX-ZING
Blueberry, carrot, ginger, banana,
courgette

WAR ON STRAWS

Gusto Restaurant & Bars are playing their part in reducing the amount of waste plastic that is building up in our seas and oceans around the world. If you would like a straw with your drink please ask a member of the team and they will provide you with a biodegradable straw. Thank You.

ALLERGENS

When visiting a Gusto Restaurant and Bar you should always advise your server of any special dietary requirements, including intolerances and allergies. Our staff can provide you with our allergen information. However, while we do our best to reduce the risk of cross contamination in our restaurants and bars, we CANNOT guarantee that any of our dishes and drinks are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. The allergen information we provide is specifically related to the dishes and drinks we make at Gusto. Each time you visit one of our restaurants you need to make us aware of any allergies or intolerances - whether it's your first visit or you are a regular guest, so we can take additional controls when serving your food and drink. We look forward to seeing you at a Gusto restaurant and bar soon.

COCKTAIL POLICY

At Gusto we are proud to stay true to the principles of professional bartending and as such we free pour all cocktails in accordance with the weights and measures act (1985). We define all drinks with three or more liquids as cocktails and this includes among others: Gin and tonic with lime juice, Gin and bitter lemon with lemon juice, Gin and lemonade with lemon juice, Vodka and Rum and ginger beer with lime juice. Should the guest prefer to have a spirit of choice served straight or just with a single mixer we will of course serve these in the legally prescribed measures. all prices include VAT. Gratuities are up to the individual. A discretionary 10% service charge (12.5% at Chislehurst) is added to parties of six or more. Our cocktails may contain nuts.



