



BREADS AND NIBBLES

MARINATED NOCELLARA OLIVES	£3.25
GUSTO DOUGH PETALS™ with garlic butter	£4.50
BAKED ROSEMARY FOCACCIA BREAD with olive oil and aged balsamic	£3.95
GARLIC PIZZA BREAD	
... rosemary and sea salt	£4.75
... tomato and basil	£5.50
... mozzarella	£5.75

THE DELI BOARD

Served with rosemary focaccia, marinated nocellara olives, sun-dried tomatoes and houmous	
THE MEAT BOARD prosciutto ham, salami soppressa and coppa	£8.50
THE CHEESE BOARD goat's cheese, dolcelatte and smoked provola	£8.50
THE GRANDE BOARD prosciutto ham, salami soppressa, coppa, goat's cheese, dolcelatte and smoked provola	£14.95

TO START

SPICED BUTTERNUT SQUASH SOUP topped with crème fraîche, toasted pumpkin seeds and served with freshly baked focaccia	£4.25
HOMEMADE RED PEPPER AND BASIL ARANCINI served with spiced tomato coulis	£4.95
HAND ROLLED MEATBALLS IN A TOMATO SAUCE glazed with Italian cheese and served with chargrilled artisan bread	£6.50
HOMEMADE CHICKEN LIVER PÂTÉ with red onion and cranberry chutney and toasted artisan bread	£6.45
CRISPY CALAMARI flour dusted, lightly fried with lemon mayonnaise	£7.25
CREAMED GARLIC MUSHROOMS with a sprinkling of crispy shallots, served with chargrilled artisan bread	£5.75
MUSSELS COOKED WITH WHITE WINE, CREAM AND GARLIC served with chargrilled artisan bread	£8.50
TIGER PRAWNS in a garlic, tomato and cream sauce with chargrilled artisan bread	£7.95

OTHER MENUS AVAILABLE

LUNCH MENU
EVENING MENU
SUNDAY MENU
SET MENUS
KIDS MENU
Subject to availability

PASTA & RISOTTO

SPAGHETTI CARBONARA	£11.25
GARGANELLI ARRABIATA with tomato, chilli, mozzarella and fresh basil	£10.75
... with pepperoni	£11.50
... with chicken	£11.50
SPAGHETTI BOLOGNESE	£11.25
TAGLIATELLE WITH PRAWNS in sweet chilli, tomato and garlic sauce finished with fresh lime and rocket	£14.25
SPAGHETTI MEATBALLS	£11.50
TAGLIATELLE WITH SMOKED SALMON AND DILL tossed with cream, peas and spinach finished with fresh lemon	£13.25
OVEN BAKED HOMEMADE LASAGNE	£11.50
WHITE CRAB, CHILLI AND GARLIC SPAGHETTI with fresh lemon	£16.95
BEETROOT RISOTTO with crumbled goat's cheese and toasted walnuts	£10.50
SMOKED HADDOCK RISOTTO with baby spinach, peas and poached egg	£13.25
Pasta & Risotto dishes available in half portions, please ask your server for details. Gluten and wheat free pasta available.	

PIZZA

Our award winning pizzas are all freshly prepared in house using homemade dough.	
MARGHERITA Tomato base and mozzarella	£9.50
CLASSIC AMERICAN Pepperoni and mozzarella	£12.25
THE GRIFFIN Roast chicken, pepperoni, sliced green chillies, roasted red onion and mozzarella	£13.25
BBQ CHICKEN Roast chicken, sweet barbeque tomato base with mozzarella and pancetta	£12.50
CAPRINO Goat's cheese, roasted red peppers, pine kernels, caramelised onions, pesto, mozzarella and rocket	£11.50
CARNIVORE Chicken, meatballs, pepperoni, prosciutto ham, slow roast pork, caramelised onion and mozzarella	£13.95
..... Additional toppings	£1.95 each

SALAD

	Starter	Main
RED APPLE AND DOLCELATTE SALAD with honey and toasted walnuts	£5.95	£10.50
CAESAR SALAD ... with chicken	£5.75 £6.95	£9.95 £11.95
ROMESCO CHICKEN SALAD with goat's cheese, red peppers and aged balsamic	£6.95	£12.50

MAINS

PAN FRIED FILLET OF SEA BASS served on a bed of creamed spinach (1 or 2 fillets)	£12.75	£18.95
BAKED FILLET OF SALMON served with cauliflower rice, pine kernels, pomegranate seeds and a drizzle of tomato caper dressing		£16.95
PAN ROASTED DUCK BREAST with braised fennel and orange		£15.95
LAMB CACCIATORE in red wine and herbs, served with charred sweet potato		£15.95
GUSTO BURGER served in a brioche bun with melted mozzarella and fries		£13.75
... with pancetta add £1		
ROAST CHICKEN BREAST with creamed leeks, tomato and caper dressing with fried gnocchi		£14.95
CHARGRILLED 10OZ PORK CUTLET served on the bone with apple sauce, crackling and red wine jus		£15.95
AUBERGINE MILANESE served with a rocket and Gran Moravia salad, dressed with maple and soy		£10.25

28 DAY AGED PREMIUM STEAK

Our selection of premium 28 day aged steaks are sourced responsibly and prepared to exacting standards.	
FLATTENED RUMP STEAK with garlic, chilli, peppercorn, sea salt, rocket and Grana Padano recommended to be cooked pink...	£15.95
9OZ ARGENTINIAN RIBEYE OF BEEF with truffle oil, sauteed wild mushrooms, garlic butter and fries recommended to be cooked medium...	£22.50
CHARGRILLED FILLET STEAK 8oz with garlic butter, roasted vine tomato and fries recommended to be cooked medium rare...	£25.50
..... Add peppercorn or red wine sauce	£2.60

SIDES

ROCKET AND GRANA PADANO SALAD	£3.95
HOUSE SALAD	£3.95
TENDERSTEM BROCCOLI WITH RED CHILLI AND PINE KERNELS	£3.75
FRENCH BEANS WITH SHALLOTS	£3.60
FRIES	£3.60
TRUFFLED FRIES WITH GRANA PADANO	£3.95
CREAMED SPINACH	£3.95
ITALIAN FRIED COURGETTES	£3.60
BUTTERED MASH AND PESTO	£3.60
BAKED ROSEMARY AND GARLIC POTATOES	£3.75
CAULIFLOWER RICE, PINE KERNELS AND POMEGRANATE SEEDS	£3.75
POLENTA CHIPS	£3.60

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information is available on request please ask your server for further details.

F I Z Z	Glass 125ml	Bottle
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W H I T E

PROSECCO, BELSTAR Veneto, Italy. A very easy-drinking and refreshing prosecco	£6.50	£29.00
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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
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PROSECCO VINTAGE ‘CREDE’, BISOL. Valdobbiadene, Italy. A more serious single vintage style for all prosecco lovers	£35.00	
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CLOUDY BAY ‘PELORUS’. Marlborough, New Zealand. A very classy fizz from the iconic Cloudy Bay winemakers	£45.00	
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MOËT & CHANDON BRUT. Champagne, France. The world’s favourite Champagne	£9.75	£55.00
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VEUVE CLICQUOT YELLOW LABEL. Champagne, France. An ultimate lifestyle choice... playful and expressive	£70.00	
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RUINART BLANC DE BLANCS.	£90.00	
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R O S É

ROSATO SPUMANTE CA DI ALTE Veneto, Italy. From the region of prosecco, a fruity yet elegant fizz	£6.00	£29.00
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CHANDON BRUT ROSÉ. Mendoza, Argentina. The same ethos as Moet, but with a fresh new world twist	£39.00	
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MOËT & CHANDON BRUT ROSÉ. Champagne, France. A super elegant, silky and expressive rosé Champagne	£58.00	
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VEUVE CLICQUOT YELLOW LABEL BRUT ROSÉ. Champagne, France. Combining Veuve’s playfulness with a more serious rosé ethos	£75.00	
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LAURENT-PERRIER ROSÉ. Champagne, France. A definitive elegant rosé Champagne style	£85.00	
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R O S É W I N E	Glass 175ml	Glass 250ml	Bottle
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PINOT GRIGIO, PIETRA ANTICA Veneto, Italy. A delicate and easy drinking Italian blush style rosé	£5.50	£7.50	£22.00
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PROVENCE ROSÉ, DOMAINE D’ASTROS Provence, France. A typical lighter pink and fresher Provencal style	£6.75	£9.25	£27.00
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PROVENCE ROSÉ, ‘WHISPERING ANGEL’ CHATEAU D’ESCLAN Provence, France. An iconic Provence rosé that’s delicately light and fragrant			£39.00
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W H I T E W I N E	Glass 175ml	Glass 250ml	Bottle
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GARGANEGA PINOT GRIGIO, CANTINA DI MONTEFORTE Veneto, Italy. Classic Northern Italian freshness and elegance	£5.00	£7.00	£18.95
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INZOLIA, LEGATO Sicily, Italy. Inzolia is like Sicily’s Sauvignon: fresh, citrussy and crisp			£20.50
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CHARDONNAY ARINTO PINOT BLANC, ADEGA DE PEGOES Setubal, Portugal. An easy-drinking lighter Chardonnay blend from Portugal	£5.50	£7.50	£22.00
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CORTESE, SAN SILVESTRO Piemonte, Italy. Elegant and perfumed, Cortese is the grape used in Gavi di Gavi			£23.00
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VERDICCHIO DEI CASTELLI DI JESI CLASSICO, CASTELLANI Le Marche, Italy. An easy-drinking white from La Marche that’s crisp and earthy			£24.00
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SAUVIGNON BLANC FURMINT, GOMILA Jeruzalem, Slovenia. Sauvignon blended with Slovenia’s easy-drinking Furmint grape	£6.25	£8.50	£25.00
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PINOT GRIGIO ‘RIFF’, ALOIS LAGEDER Alto Adige, Italy. Not your average Pinot Grigio... this is fresh, smooth and aromatic	£6.75	£9.25	£27.00
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SAUVIGNON BLANC, VALLEE DES REINES, TOURAINE Loire, France. Typical Loire Valley freshness from this Touraine Sauvignon			£27.50
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ROUSSANNE, DOMAINE LA CROIX GRATIOT Languedoc, France. A great alternative to Chardonnay from this native Rhone grape			£28.00
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SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand. Classic tangy NZ Sauvignon without too much intensity	£7.50	£9.75	£29.00
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ALBARINO, MARTIN CODAX Rais Baixas, Spain. Spain’s everyday drinking citrussy dry white... perfect with fish			£31.00
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CHARDONNAY ‘EVE’, CHARLES SMITH Washington State, USA. A balanced, lighter and more delicate USA Chardonnay			£32.00
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GAVI DI GAVI, MORAGASSI Piemonte, Italy. Classic Gavi di Gavi...fresh, minerally and crisp			£34.00
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GRECO DI TUFO, FEUDI DI SAN GREGORGIO Campania, Italy. Greco di Tufo is one of Italy’s most iconic dry whites			£36.00
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CHABLIS, DOMAINE GRAND ROCHE Burgundy, France. An elegant, unoaked Chardonnay typical of the Chablis region			£38.00
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SANCERRE ‘LA MOUSSIÈRE’ ALPHONSE MELLOTT. Loire, France. The ultimate expression of a refined and silky Loire Sauvignon			£45.00
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R E D W I N E	Glass 175ml	Glass 250ml	Bottle
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MONTEPULCIANO D’ABRUZZO, FEUDI D’ALBE Abruzzo, Italy. Montepulciano is the classy food matching choice	£5.00	£7.00	£18.95
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GARNACHA, EL CIRCO Carinena, Spain. Like a baby Rioja... full of red fruit intensity and spice			£21.00
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BARBERA, RIVA LEONE Piemonte, Italy. A classic smooth and fruit-rich Barbera from Northern Italy	£5.50	£7.50	£22.00
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CABERNET SAUVIGNON, VILLA MONTES Valle Central, Chile. A serious full-bodied dry red wine, perfect with red meats			£23.00
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SHIRAZ, 16 STOPS McLaren Vale, Australia. Proper Aussie Shiraz that’s spicy, rich and smooth	£6.25	£8.50	£25.00
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CHIANTI RISERVA, VILLA DI CAMPOBELLO Tuscany, Italy. A typically peppery yet smooth traditional Chianti style			£26.00
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RIOJA JOVEN, SEÑORIO DE UÑUELA Rioja Alta, Spain. A juicy easy-drinking lighter Spanish Rioja; soft, smooth and rich	£6.75	£9.25	£27.00
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CABERNET SANGIOVESE, ‘COL DI SASSO’, CASTELLO BANFI Tuscany, Italy. One of Tuscany’s top estates producing something very modern			£28.00
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MALBEC ‘ESQUINAS’, ARGENTO Mendoza, Argentina. Full bodied yet smooth and modern... the new style Malbec	£7.50	£9.75	£29.00
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CABERNET FRANC, DOMAINE LAVIGNE, SAUMUR-CHAMPIGNY Loire, France. Smooth, fragrant and earthy; a perfect lighter Loire Valley red			£30.00
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CABERNET SAUVIGNON ‘PRIDE OF THE FLEURIEU’ DANDELION VINEYARDS Barossa & Eden Valley, Australia. A classically punchy and full-bodied Australian Cabernet			£32.00
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PINOT NOIR, CANTINA TRAMIN Alto Adige, Italy. A very classy and delicate Pinot Noir from the far North of Italy			£34.00
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CROZES HERMITAGE ‘INSPIRATION’, DOMAINE DE LA VILLE ROUGE Rhone, France. France’s most honest Syrah expression... earthy and peppery			£36.00
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COTE DU BEAUNE, DOMAINE DE LA VALLIERE ROUX Burgundy, France. Burgundy at its best... silky, smooth and fragrant			£40.00
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AMARONE DELLA VALPOLICELLA CLASSICO, BELVEDERE Veneto, Italy. Made from dried grapes, Amarone is an iconic full-bodied wine.			£48.00
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