

GUSTO

ITALIAN

5 COURSE GUSTO EXPERIENCE

Select one starter, main dish and dessert

49.95 per person

ON THE TABLE TO SHARE

Selection of Gusto Dough Petals™ with tomato, crispy shallots, and housemade Romesco vegan mayonnaise dip (VG, N), Nocellara olives (VG, RG), and smoked almonds (VG, RG, N)

TO START

MILANESE-STYLE MEATBALLS & PARMESAN CRISP*

cooked in a lightly spiced tomato sauce with Gran Moravia cheese

CHEESE GNUDI WITH AGED BALSAMIC & BEETROOT* (V)

goats' cheese, ricotta, and Gran Moravia cheese balls rolled in polenta and lightly fried. Served on pickled beetroot with Gusto's own 12-year-aged IGP balsamic, and red pepper coulis

DRESSED CRAB & CUCUMBER TARTARE

crab mayonnaise, served with crispy focaccia croûtes, and red pepper coulis

HOUMOUS (VG)

served with crispy beetroot flatbreads, and pumpkin seeds

PASTA COURSE

TORTELLINI IN BRODO

artichoke tortellini in a clear roast chicken broth, with tomato

MAINS

LEMON AND PEPPER TUNA STEAK

seared fresh tuna, served with cherry tomatoes, soya beans and Nocellara olives. Served with baked rosemary and garlic roast potatoes

PAN ROAST RUMP OF LAMB (RG)

served on a zingy sweet and tangy marinade of mint, courgette and peppers, with salsa verdi. Served with baked rosemary and garlic roast potatoes

SUPERGRAIN SPELT ORZOTTO (VG)

cooked spelt with a light tomato sauce, crowned with roasted artichokes, and zingy sweet and sour marinade of mint, courgette, and peppers

CORN-FED CHICKEN BREAST & FONDANT POTATO (RG)

roasted chicken supreme with pancetta, buttered peas, and sliced baby gem lettuce. Served with french beans and shallots

8oz CHARGRILLED FILLET STEAK (RG) (ADD 3.50)

with garlic butter, and skin-on fries
recommended to be cooked medium rare...

RAINBOW VEGETABLE PARCEL (V)

roast beetroot, aubergine, squash, courgette, red peppers and goats' cheese filo parcel, with asparagus, and spirals vegetable salad. Served with baked rosemary and garlic roast potatoes

DESSERTS

SICILIAN LEMON POT

made with Limoncello Di Capri and served with fresh raspberries, and homemade shortbread biscuits

HOMEMADE GUSTO TIRAMISU (V)

to our own secret recipe...

STICKY TOFFEE PUDDING (V)

with real Italian gelato Madagascan vanilla ice cream

VEGAN CHOCOLATE & ORANGE TART (VG, N)

with fresh raspberries and raspberry coulis

CHEESE COURSE

ARTISAN ITALIAN CHEESE BOARD

these three exceptional cheeses are all awarded D.O.P status for their high quality and artisanal local production. D.O.P Taleggio, D.O.P Pecorino Romano, D.O.P Gorgonzola served with crackers, fig chutney, apple, celery, walnuts, and Gusto's own 12-year-aged IGP balsamic

N Contains nuts V Vegetarian VG Vegan RG Recipe without gluten (Please ask to see our carbohydrate counted menu)

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our gluten free pizza base, gluten free pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies. Full allergen information is available on request.

A discretionary 10% service charge will be added to your bill for parties of 6 or more.