

GUSTO

SET MENU ONE

Select one starter, main dish and dessert

£24 per person

TO START

BRUSCHETTA
with tomato and basil

CALAMARI DEEP FRIED
with lemon mayonnaise

GUSTO DOUGH PETALS™
with garlic butter

DESSERTS

BOMBOLINI
homemade mini doughnuts,
orange chantilly and chocolate
sauce

ETON MESS ICE CREAM
and raspberry sauce

GUSTO TIRAMISU

MAINS

PAN FRIED FILLET OF SEA BASS
with crispy vegetable salad and salsa verde dressing
served with baked rosemary and garlic potatoes

PAN FRIED CHICKEN BREAST
with wild mushrooms, tarragon cream and herb
polenta served with French beans and shallots

GARGANELLI ARRABIATA
with tomato, chilli, mozzarella and fresh basil,
served with a rocket and pecorino salad

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 information.

GUSTO

SET MENU TWO

Select one starter, main dish and dessert

£28.95 per person

TO START

BRUSCHETTA

with smoked salmon, mascarpone and chives

HAND ROLLED MEATBALLS IN A SPICED TOMATO SAUCE

with a Grana Padano glaze and grilled ciabatta

ASPARAGUS SPEARS

with dolcelatte mayonnaise and roasted red peppers

MAINS

PAN FRIED SALMON FILLET

tomato and avocado salsa and spiced crumb served
with baked rosemary and garlic potatoes

ROAST CHICKEN BREAST

with creamed leeks, tomato and caper dressing with
fried gnocchi served with French beans and shallots

GRANA PADANO RISOTTO

with a selection of wild mushrooms finished
with truffle butter served with our house salad

DESSERTS

WARM CHOCOLATE AND
HAZELNUT BROWNIE
served with pistachio ice cream
and chocolate sauce

LEMON SORBET

SUMMER BERRY
AND PROSECCO JELLY
with tropical fruit salsa
and Eton mess ice cream

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 information.

GUSTO

SET MENU THREE

Select one starter, main dish and dessert

£34 per person

TO START

TIGER PRAWNS

in a garlic, tomato and cream sauce with grilled ciabatta

SMOKED DUCK SALAD

with shaved fennel, orange and radish

HANDMADE GNUDI

with sage butter and fresh tomato

MAINS

ROAST MONKFISH TAIL

served with a curried mussel sauce and smoked garlic oil

ROAST LAMB RUMP

with truffled cheese flavoured piccolo ravioli
and tomato sauce served with tenderstem broccoli

100Z RIB EYE STEAK

with truffle butter and sautéed wild mushrooms served
with baked rosemary and garlic potatoes

GARGANELLI PRIMAVERA

with summer vegetables, pine nuts and Grana Padano
served with a rocket and pecorino salad

DESSERTS

ALMOND MILK

PANNA COTTA

with honeycomb, flaked
almonds and lemon curd

GUSTO TIRAMISU

STICKY TOFFEE

PUDDING

with vanilla ice cream

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 information.