

GUSTO

ITALIAN

GOLD PARTY SET MENU

3 courses | 34.95 per person

TO START

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

CRISPY LEMON & PEPPER CALAMARI*

in a light and golden crispy tempura batter,
with lemon mayonnaise 535kcal

BURRATA V

served on pickled beetroot carpaccio
with spiced pumpkin seeds 411kcal

GUSTO DOUGH PETALS™

... with tomato, crispy shallots, and homemade romesco
vegan mayonnaise dip VG N 789kcal

... with garlic and parsley, served with garlic butter V 790kcal

... with slow-cooked pork with fennel, caramelised onions
and mozzarella, served with garlic butter 1132kcal

MAINS

SAN MARZANO TOMATO ORZOTTO VG

cooked spelt topped with beetroot, seasonal vegetables,
crispy cavolo nero*, chilli and sweet potato crisps* 606kcal
... add chicken 733kcal ... goat's cheese 759kcal ... or prawns 669kcal +2.75

CRAB FETTUCCINE

in rich lobster bisque, finished with butter, dill and red chilli 683kcal

HONEY, LEMON & THYME CHICKEN N

marinated chicken breast, pan-roasted and served with
charred vegetables, gnocchi and romesco sauce 774kcal

CAPRINO V

San Marzano tomato, goat's cheese, roasted red peppers,
pine kernels, roasted red onions, pesto, Fior Di Latte
mozzarella and topped with rocket 1104kcal

230g RIB-EYE STEAK +5.00

topped with cacio e pepe butter and served with a crispy
beef croquette*, saffron aioli and skin-on fries* and salad 1361kcal
recommended to be cooked medium

ADDITIONAL SIDES

ITALIAN FRIED COURGETTES* V 176kcal 4.75

CREAMY MASH V RG 328kcal 4.95

... upgrade to truffle mash V RG 373kcal 5.25

SEASONAL GREENS VG RG 4.50

with tender stem broccoli 92kcal

HERITAGE TOMATO & RED ONION SALAD VG RG 4.50

with pine kernels and micro basil 172kcal

POLENTA CHIPS* 5.25

with truffle aioli and grated Pecorino Romano cheese 491kcal

SKIN-ON FRIES* V 424kcal 4.95

... with our Italian seasoning 425kcal

... with truffle oil and Gran Moravia cheese 532kcal 5.25

GARLIC & SAGE ROAST POTATOES VG RG 202kcal 4.95

ROCKET & GRAN MORAVIA SALAD V RG 206kcal 4.50

INVISIBLE SIDE 2.00

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

DESSERTS

ITALIAN GELATO V RG

choose three scoops from Madagascan vanilla,
chocolate, salted caramel, or strawberries & cream 338kcal

BISCOFF™ CHEESECAKE VG

light and 'creamy' with a golden biscuit base 444kcal

AMARETTO CRÈME BRÛLÉE RG

served with fresh berries 254kcal

TIRAMISU V

our twist on a classic Italian dessert. The name literally
means "pick me up" – try it and see! 506kcal

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients RG(A) 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. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

GUSTO

ITALIAN

PLATINUM PARTY SET MENU

3 courses | 44.95 per person

ON THE TABLE TO SHARE

A selection of tomato and crispy shallot Gusto Dough Petals™ with homemade romesco vegan mayonnaise **VG N**, marinated olives **VG RGA** and warm rosemary & garlic focaccia bread with extra virgin olive oil and balsamic **VG RGA** 799kcal per person

TO START

GARLIC ROASTED KING PRAWNS

served with puttanesca fregola 203kcal

ITALIAN-STYLE HOUMOUS **V**

served with crisp music bread, pumpkin seeds and a drizzle of pesto 581kcal

BURRATA **V**

served on pickled beetroot carpaccio with spiced pumpkin seeds 411kcal

SLOW-COOKED MEATBALLS*

pork and beef meatballs in a rich tomato sauce, served with grated Gran Moravia cheese and focaccia 433kcal

MAINS

PAN-FRIED FILLETS OF SEA BASS **RG**

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing 369kcal
... additional sea bass fillet +4.00 181kcal

SUNDRIED TOMATO AND MOZZERELLA GIRASOLE **V**

a Sardinian ravioli made with spirulina and served in a basil butter sauce with cherry tomatoes 657kcal

HONEY, LEMON & THYME CHICKEN **N**

marinated chicken breast, pan-roasted and served with charred vegetables, gnocchi and romesco sauce 774kcal

230g RIB-EYE

topped with cacio pepe butter and served with a crispy beef croquette*, saffron aioli, fries* and salad 1361kcal
recommended to be cooked medium...

VEGAN FLANK STEAK **VG N**

Redefine™ plant-based flank steak served with caramelised onion purée, garlic roast potatoes, spinach, wild mushrooms and finished with chive oil and romesco sauce 759kcal

ADDITIONAL SIDES

ITALIAN FRIED COURGETTES* V 176kcal	4.75	SKIN-ON FRIES* V 424kcal	4.95
CREAMY MASH V RG 328kcal	4.95	... with our Italian seasoning 425kcal	
... upgrade to truffle mash V RG 373kcal	5.25	... with truffle oil and Gran Moravia cheese 532kcal	5.25
SEASONAL GREENS VG RG	4.50	GARLIC & SAGE ROAST POTATOES VG RG 202kcal	4.95
with tender stem broccoli 92kcal		ROCKET & GRAN MORAVIA SALAD V RG 206kcal	4.50
HERITAGE TOMATO & RED ONION SALAD VG RG	4.50	INVISIBLE SIDE	2.00
with pine kernels and micro basil 172kcal		your donation will give FareShare, our Charity Partner,	
POLENTA CHIPS*	5.25	10 meals to fight food hunger	
with truffle aioli and grated Pecorino Romano cheese 491kcal			

DESSERTS

BISCOFF™ CHEESECAKE **VG**

light and 'creamy' with a golden biscuit base 444kcal

VANILLA PANNA COTTA **RG**

staple summer dessert served with summer berries 370kcal

WARM CHOCOLATE BROWNIE **V**

served with Italian salted caramel gelato and dark chocolate sauce 725kcal

ITALIAN GELATO **V RG**

choose three scoops from Madagascan vanilla, chocolate, salted caramel, or strawberries & cream 338kcal

V Vegetarian **VG** Vegan **N** Contains nuts **RG** Recipe without intentional gluten ingredients **RGA** Recipe without intentional gluten ingredients available on request

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