

# GUSTO

ITALIAN

## GRADUATION

3 courses | 36.95

Complimentary glass of fizz for those graduating this year - enjoy your first drink as a graduate on us! \*\*



### TO START

#### CRISPY LEMON & PEPPER CALAMARI\*

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

535kcal

#### CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 240kcal

#### BURRATA V

served on pickled beetroot carpaccio with spiced pumpkin seeds

411kcal

#### BRUSCHETTA VG RG

toasted Puglian bread with heritage tomatoes, basil and garlic, finished with extra virgin olive oil 301kcal

### MAINS

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

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing 550kcal

#### HONEY, LEMON & THYME CHICKEN N

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

#### TRUFFLED MUSHROOM FETTUCCHINE V RG

with wild mushrooms, white wine, cream and tarragon 836kcal

... add chicken +2.50 956kcal

#### 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

#### 230g RIB-EYE STEAK +5.00

topped with cacio e pepe butter and served with a crispy beef croquette\*, saffron aioli, 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

#### TIRAMISU V

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

#### 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

#### WARM CHOCOLATE BROWNIE V

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

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients RG 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.

\*\*Free glass of prosecco only available to the students graduating this year and not applicable for the whole table.

Join **Gusto Gold Club** to earn cashback every time you dine with us, and unlock surprise offers and deals. Sign up at [www.gustorewards.com](http://www.gustorewards.com)