

Ask our team when we run our Elegant Hour -
2 cocktails for £10 and bottles of fizz £20
(exclusions apply)

APERITIVO

	APEROL SPRITZ Aperol, prosecco, soda	Aperol	Refreshing	£8.50
	GRAPEFRUIT & ELDERFLOWER SPRITZ Elderflower liqueur, fresh grapefruit, white wine, lemonade	Wine	Citrus	£7.50
	RHUBARB NEGRONI Slingsby Rhubarb, Aperol, Martini Rubino	Gin	Fruity & strong	£8.50
	NEGRONI Star of Bombay, Campari, Martini Rubino	Gin	Strong	£8.50

★ **Gusto Recommends**

	GUSTO NEGRONI SBAGLIATO Campari, Martini Rubino, sparkling rosé	Campari	Sparkling & fresh	£8.50
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FIZZ

	BELLINI Prosecco, peach liqueur, peach			£7.50
	STRAWBERRY & MINT BELLINI Prosecco, fresh strawberry, mint, strawberry liqueur			£7.50
	PASSIONATE FIZZ Prosecco, Passoa, passion fruit, lemon			£8.00

SIGNATURE GIN & TONICS



PINK GIN

Sweet

£9.00

Beefeater Pink Gin, strawberry liqueur, fresh strawberries
Fever-Tree Tonic



HENDRICK'S & ELDERFLOWER

Herbal & fresh

£9.00

Hendrick's Gin, cucumber, lime, mint, Fever-Tree Elderflower Tonic



ITALIAN G&T

Refreshing
& bright

£10.00

Collesi Italian Gin, Limoncello Di Capri, fresh grapefruit, fresh basil,
Fever-Tree Mediterranean Tonic



SLOE & ROSE

Sweet &
moreish

£9.50

Plymouth sloe gin, blackberries, lemon, Fentimans Rose Lemonade



SLINGSBY RHUBARB & LEMON

Fresh

£10.00

Slingsby Rhubarb, lemon, raspberries, Fever-Tree Lemon Tonic



Gusto Recommends



ORANGE SEVILLA

Zesty

£9.00

Tanqueray Sevilla, orange, rosemary, Fever-Tree
Mediterranean Tonic



WINTER MILLER'S

Spiced &
aromatic

£8.50

Martin Miller's Gin, cinnamon, lemon, Fever-Tree Aromatic Tonic

GUSTO SIGNATURES



RASPBERRY & ROSEMARY SLING

Raspberry
liqueur Sweet

£8.50

Chambord, Disaronno, Monkey Shoulder, apple, lemon, rosemary



Gusto Recommends



STRAWBERRY & KIWI SLING

Rum Fruity
& sweet

£9.00

Bacardi Carta Blanca, strawberry, kiwi, lemon, soda



AMARETTO & FIG MARTINI

Brandy Nutty &
full bodied

£8.00

Amaretto, Martell VS, fig jam, fig liqueur, lemon, hazelnut syrup (N)



RHUBARB SOUR

Gin Zesty & smooth

£8.50

Slingsby Rhubarb, Limoncello Di Capri, lemon, apple juice, grenadine



STRAWBERRY & BASIL CRUSH

Vodka Tart & fresh

£8.50

Ketel One, Chambord, fresh lemon juice, strawberry, basil, black pepper, and drizzle of 12-year-aged balsamic



FIG & MAPLE SMASH

Whiskey Spicy & rich

£8.00

Bulleit bourbon, fig liqueur, fig jam, maple syrup, cinnamon, apple juice, lemon



LYCHEE MARTINI

Gin Floral

£8.00

Tanqueray 10, lychee, passion fruit, pineapple juice, vanilla



GUSTO MOJITO

Rum Fresh

£8.50

Bacardi Carta Blanca, mint, lime, soda



PORNSTAR MARTINI

Vodka/
prosecco Sweet & fruity

£10.00

Absolut Vanilla, Passoa, pineapple, fresh passion fruit, lemon, prosecco



CAMPFIRE OLD FASHIONED


Rum Smoky
& nostalgic


£11.00

Santa Teresa 1796, Licor 43, maple syrup, cherry wood smoke

N contains nuts

AFTER DINNER

 **AFTER 8 CANAPÉ
COCKTAIL** Brandy Decadent £8.00
When a full dessert is too much but you still need that little sweet hit.
Two bite-sized pieces of our brownie paired with...
Menthe Verte, Baileys, Martell VS, white chocolate syrup, cream

 **TIRAMISU MARTINI** Brandy Silky £8.50
Martell VS brandy, Tia Maria, vanilla, mascarpone

 **ESPRESSO MARTINI** Vodka Silky £8.50
Ketel One, Tia Maria, gomme syrup and espresso

★ **Gusto Recommends**

 **THE GREY GOOSE
ESPRESSO MARTINI FLIGHT** £12.00
*4 mini espresso martinis for you to indulge
Gingerbread - Vanilla - Hazelnut (N) - Classic*

NON ALCOHOLIC VIRGIN COCKTAILS

 **NOJITO** Fresh & minty £4.50
Apple juice, lime, gomme syrup, fresh mint, ginger ale

 **STRAWBERRY
& MINT COOLER** Long & fresh £4.50
Fresh strawberry, apple, mint, lemon, soda

★ **Gusto Recommends**

 **VIRGIN PORNSTAR** Sweet & fruity £5.00
*Fresh grapefruit, pineapple juice, fresh passion fruit,
lemon, vanilla & grenadine syrup, shot of lemonade*

 **TUTTI FRUTTI** Fruity & long £4.75
Peach, fresh strawberry, raspberry, apple, passion fruit, pineapple

N contains nuts

F I Z Z

125ml

Bottle

WHITE WINE

★ Gusto Recommends

PROSECCO SPUMANTE, GUSTO £7.00 £29.50

Veneto, Italy

Light | Sherbet, minerally and fresh

Working with the experienced winemaker Alberto Marchisio, we have sourced this sumptuous Prosecco. By carefully selecting grapes grown in hillside vineyards Alberto ensures the grapes are a perfect ripeness to deliver delicious pear and floral characters followed by a bright, lifted fizz.

PIGNOLETTO SPARKLING BRUT, VILLA CIALDINI £30.00

Modena, Italy

Light | Fresh, pear and apple

★ Gusto Recommends

FRANCIACORTA 'ALMA' GRAN CUVÉE BRUT, BELLAVISTA £60.00

Franciacorta, Italy

Biscuity | Citrus, green apple and brioche

This estate makes Italy's finest sparkling wines. Crafted using the same method and grape varieties as Champagne their wines stand out for their incredible finesse and elegance.

MOËT AND CHANDON BRUT £9.95 £55.00

Champagne, France

Dry | Smooth, fruity and earthy

VEUVE CLICQUOT YELLOW LABEL £70.00

Champagne, France

Light | Perfumed, lemony and toasty

DOM PERIGNON £170.00

Champagne, France

Full | Characterful, fragrant and expressive

ROSÉ WINE

ROSATO SPUMANTE, CA DI ALTE £7.00 £29.00

Veneto, Italy

Fruity | Fragrant, cranberries and refreshing

MOËT AND CHANDON BRUT ROSÉ £58.00

Champagne, France

Fruity | Raspberries, pomegranate and fruity

VEUVE CLICQUOT ROSÉ £75.00

Champagne, France

Light | Roses, cranberries and tropical

LAURENT-PERRIER ROSÉ £85.00

Champagne, France

Fruity | Fragrant, delicate and roses

WHITE WINE

175ml

250ml

Bottle

BIANCO VENETO, GUSTO

£5.50

£7.50

£19.95

Veneto, Italy

Light | Crisp, green apple and citrus

Working with Tano and the team at Cantina di Monteforte, we've crafted these elegant, fruit-forward, fresh wines especially for Gusto.

CATARRATTO, PASSO DEL TEMPIO

£21.00

Sicily, Italy

Fruity | Ripe, lemon and peach

TREBBIANO D'ABRUZZO, 'LA BELLA

£5.90

£8.20

£23.00

ADDORMENTATA' GRAN SASSO

Abruzzo, Italy

Dry | Fresh, floral with citrus fruit

★ Gusto Recommends

SOAVE, ALPHA ZETA

£6.00

£8.25

£24.00

Veneto, Italy

Full | Apple, pear and almond blossom

Matt Thomson, a revered international winemaker whose passion sits firmly in northern Italy, sources grapes from the best growers in the hills around Verona. His expertise forms them into these clean and intense wines.

PINOT GRIGIO, CA DI ALTE

£6.30

£8.80

£25.00

Veneto, Italy

Light | Delicate, lemon blossom and biscuit

VERDICCHIO DI MATELICA,

'TERRE DI VALBONA' CANTINE BELISARIO

£27.00

Marche, Italy

Dry | Crisp, honey and apple

★ Gusto Recommends

FIANO GRECO BIANCO,

£7.30

£10.20

£29.00

A MANO

Puglia, Italy

Aromatic | Perfumed, ripe and stone fruit

Husband and wife team, Mark and Elvesia, settled in Puglia and helped local growers to increase their quality by offering more money for the grapes. They have put this region back on the map with their high quality and modern winemaking.

125ml measures available. Please ask our team.

Wine bottles served are 750ml unless otherwise stated.

WHITE WINE

175ml

250ml

Bottle

SAUVIGNON BLANC, TINPOT HUT £7.50 £10.50 £30.00
Marlborough, New Zealand

Aromatic | Gooseberry, lemongrass and passion fruit

ALBARIÑO, MARTIN CODAX £31.00
Rías Baixas, Spain

Fruity | Fresh lemon, lime and grapefruit

★ Gusto Recommends

GAVI DI GAVI 'TERRE ANTICHE', LA GIUSTINIANA £33.00
Piedmont, Italy

Dry | Elegant, lime and mineral

La Giustiniana are renowned for producing some of the greatest wines of Gavi. They have pioneered the use of screwcaps in the region which deliver the elegant zesty hit that characterises a great Gavi.

CHARDONNAY 'DRAGON', £35.00
LUIGI BAUDANA

Piedmont, Italy

Aromatic | Perfumed, stone fruit and zest

SOAVE CLASSICO £39.00
'CALVARINO' PIEROPAN

Veneto, Italy

Aromatic | Luxurious, apple and almond

CHABLIS, VRIGNAUD £45.00
Chablis, France

Dry | Green apple, lemon and minerality

ROSÉ WINE

175ml

250ml

Bottle

PINOT GRIGIO, PIETRA ANTICA £5.75 £7.75 £22.50
Veneto, Italy

Light | Fresh, red berries and apple

ROSATO, A MANO £6.80 £9.50 £27.00
Puglia, Italy

Fruity | Ripe strawberry, rose and cherry

PROVENCE ROSÉ, MIRAVAL £38.00
Provence, France

Dry | Wild strawberry, raspberries,
and spring flowers

125ml measures available. Please ask our team.
Wine bottles served are 750ml unless otherwise stated.

RED WINE

175ml

250ml

Bottle

ROSSO VENETO, GUSTO

£5.50

£7.50

£19.95

Veneto, Italy

Light | Juicy, red cherry and strawberry

Working with Tano and the team at Cantina di Monteforte, we've crafted these elegant, fruit-forward fresh wines especially for Gusto.

NERO D'AVOLA, NERELLO

£21.00

MASCALESE, BORGIO SELENE

Sicily, Italy

Fruity | Soft, ripe berries & spice

★ Gusto Recommends

MONTEPULCIANO

£5.90

£8.20

£23.00

D'ABRUZZO, IL FAGGIO

Abruzzo, Italy

Fruity | Blackberry, plum and mocha

Il Faggio (depicted on the label) are the famous oak trees found around the vineyards that grow these grapes. Our close friend Alana McGettigan, an up and coming star winemaker, then transforms them into these soft, silky wines.

MERLOT, CA DI ALTE

£6.30

£8.80

£25.00

Veneto, Italy

Fruity | Red berries, plums, smooth

PRIMITIVO, LA MASSERIA

£26.00

Puglia, Italy

Full | Soft, blueberry and sweet spice

CHIANTI, MEDICEO

£6.75

£9.25

£27.00

Chianti, Italy

Spicy | Red cherry, earthy and structured

★ Gusto Recommends

AGLIANICO, VESEVO

£7.30

£10.20

£29.00

Campania, Italy

Full | Intense, blackcurrants & vanilla

This wine is made in Campagnia, southern Italy. The grapes are grown on hilly landscapes on soils that contain volcanic ash from the volcano Vesuvius, giving the wines a perfumed elegant character found nowhere else.

125ml measures available. Please ask our team.

Wine bottles served are 750ml unless otherwise stated.

RED WINE

175ml

250ml

Bottle

MALBEC, VIÑAS DE BARRANCAS Mendoza, Argentina Spicy Dark fruits, coffee and chocolate	£7.50	£10.50	£30.00
SUSUMANIELLO, A MANO Puglia, Italy Fuity Silky cassis, violet, and dark fruit			£32.00
RIOJA RESERVA, IZADI Rioja, Spain Spicy Rich, sweet spice and red berries			£34.00
PINOT NOIR, FRAMINGHAM Marlborough, New Zealand Light Red berry, vanilla and elegant			£37.00
BARBERA D'ALBA, G.D VARJA Piedmont, Italy Fruity Strawberry, cherry and black pepper			£42.00
AMARONE, ALPHA ZETA Veneto, Italy Full and spicy Intense, dried dark fruits and power			£48.00

DESSERT WINES

100ml

Bottle

PETER LEHMANN MASTERS, BAROSSA VALLEY BOTRYTIS SEMILLON (37.5CL) Barossa, Australia Luscious, intense and golden with flavours of honey and lime marmalade	£7.50	£25.00	
CANTINA VALPANTENA, 'TESAURO' RECIOTO DELLA VALPOLICELLA (50CL) Veneto, Italy Intense, elegant and structured with blackberry jam and spice	£7.50	£29.00	

BEERS

DRAUGHT

PERONI	Italy	5.1%	£5.25
AMSTEL	Netherlands	4.1%	£4.50

BOTTLE/CAN LAGERS

PERONI NASTRO AZZURRO	Italy	5.1%	£4.25
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Crisp

PERONI RED	Italy	4.7%	£4.50
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Toasty and light

MODELO	Mexico	4.5%	£4.50
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Lightly hopped and crisp

HEINEKEN	Netherlands	5%	£4.25
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KOALA LAGER*	England	4.4%	£4.25
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Crisp, dry and refreshing

FIVE POINTS PILS	England	4.8%	£4.95
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Crisp, light, modern Pilsner

BOTTLE PALE

THERESIANER PALE ALE	Italy	6.5%	£5.30
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Fruity and citrus

JAIPUR THORNBRIDGE IPA	England	5.9%	£4.95
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Hoppy

CIDER All 500ml

ANGIOLETTI SECCO CRAFT CIDER	Trentino, Italy	5%	£5.95
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Crafted from 100% freshly-pressed Italian apples.
Delicate, naturally sparkling, 'Secco' (medium-dry) cider

ANGIOLETTI ROSÉ CRAFT CIDER	Trentino, Italy	4%	£5.95
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With a beautiful salmon-pink colour

OLD MOUT STRAWBERRY AND POMEGRANATE	New Zealand	4%	£5.75
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*50p donation will go to The Tim Bacon Foundation – supporting Cancer charities in the U.K.

LIQUEUR COFFEES

CAFÉ GUSTO £4.65

Baileys and Drambuie in a café latte

BOURBON & GINGERBREAD TODDY £5.25

Woodford Reserve, Grand Marnier and gingerbread mixed with fruit and bitters

IRISH COFFEE £4.65

Jameson's Irish whiskey in an Americano with sugar and a cream float

CLASSIC AFFOGATO £5.75

with vanilla ice cream and Disaronno

COFFEE

Single

Double

ESPRESSO / RISTRETTO

£2.50

£2.75

AMERICANO

£2.50

£2.75

CAPPUCCINO

£2.95

£3.25

CAFÉ LATTE

£2.95

£3.25

Add Vanilla / Cinnamon / Hazelnut (N) / Gingerbread syrup for 50p

COFFEE WITH A CREAM FLOAT

£2.50

£2.95

MACCHIATO

£2.50

£2.75

FLAT WHITE

£2.85

MOCHA TOPPED WITH WHIPPED CREAM

£3.25

TEA

TAYLOR'S OF HARROGATE

£2.35

*Earl Grey, Breakfast, Organic Chamomile, Peppermint,
Mandarin & Ginger, Sweet Rhubarb, and Pure Green.*

N contains nuts

HOT CHOCOLATE

HOT CHOCOLATE £3.25

steamed milk, whipped cream and marshmallows

...with rum, Baileys or Cointreau £4.65

Add Vanilla / Cinnamon / Hazelnut / Gingerbread syrup for 50p

Soya milk available on request

ARTISAN FRUIT DRINKS

270ML ALL £3.75

A selection of sparkling soft drinks and juices made from organic ingredients. Every drink is crafted on Luscombe's Devonshire farm and is entirely free from concentrates, additives, preservatives, colourings, artificial flavourings or enhancers.

ST CLEMENTS

MADAGASCAN
VANILLA SODA

RASPBERRY CRUSH

SICILIAN LEMONADE

HOT GINGER BEER

FRUIT SMOOTHIES

ALL £4.00

BERRY GO ROUND
Raspberry, blackberry,
strawberry

PASH N SHOOT
Passion fruit, mango, pineapple

VEGETABLE SMOOTHIES

ALL £4.00

DETOX-ZING

Blueberry, carrot, ginger,
banana, courgette

FRESH JUICE

FRESHLY SQUEEZED £2.50
ORANGE JUICE

APPLE, CRANBERRY £2.00
OR PINEAPPLE JUICE

GUSTO SHAKE

ALL £4.75

TERRY'S CHOCOLATE
ORANGE

AERO MINT CHOCOLATE

STRAWBERRY

VANILLA

WAR ON STRAWS

Gusto Restaurant & Bars are playing their part in reducing the amount of waste plastic that is building up in our seas and oceans around the world. If you would like a straw with your drink please ask a member of the team and they will provide you with a biodegradable straw.

ALLERGENS

When visiting a Gusto Restaurant and Bar you should always advise your server of any special dietary requirements, including intolerances and allergies. Our staff can provide you with our allergen information. However, while we do our best to reduce the risk of cross contamination in our restaurants and bars, we CANNOT guarantee that any of our dishes and drinks are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. The allergen information we provide is specifically related to the dishes and drinks we make at Gusto. Each time you visit one of our restaurants you need to make us aware of any allergies or intolerances - whether it's your first visit or you are a regular guest, so we can take additional controls when serving your food and drink.

COCKTAIL POLICY

At Gusto we are proud to stay true to the principles of professional bartending and as such we free pour all cocktails in accordance with the weights and measures act (1985). We deem all drinks with three or more liquids as cocktails and this includes among others: Gin and tonic with lime juice, Gin and bitter lemon with lemon juice, Gin and lemonade with lemon juice, Vodka and Rum and ginger beer with lime juice. Should the guest prefer to have a spirit of choice served straight or just with a single mixer we will of course serve these in the legally prescribed measures. Our cocktails may contain nuts.

