

GUSTO

ITALIAN

SUNDAY MENU

2 course £16.95 | 3 course £19.95

TO START

CELERICAC SOUP WITH MINI TRUFFLED PASTA PILLOWS (ASK FOR V)
silky, homemade soup with truffled cheese-stuffed agnolotti ravioli

CRISPY LEMON & PEPPER CALAMARI
lightly fried with lemon mayonnaise

HOMEMADE CHICKEN LIVER PÂTÉ
with red onion and cranberry chutney
served with warm focaccia croutes

SICILIAN ARANCINI RICE BALLS (V)
made by hand here every day.
Saffron and Gran Moravia cheese.
Served with a spiced tomato coulis

MAINS

ROAST CHICKEN BREAST
with creamed leeks, tomato and caper dressing, with fried gnocchi

PEPPERONI SALSICCIA PIZZA
pepperoni and mozzarella

... add chilli for an extra hit of spice £0.50

HONEY-GLAZED DUCK & BALSAMIC (NG)
honey-glazed duck breast with a rather special 12-year-aged IGP balsamic, cavolo nero, creamy mash, and candied pistachios

PAN FRIED FILLETS OF SEA BASS (NG)
served on a bed of creamed spinach

PAN ROAST RUMP OF LAMB (NG)
with truffled cannellini beans, lightly fried polenta, and red wine jus

OVEN ROASTED CAULIFLOWER STEAK (VG, NG)
topped with almonds and seeds, tomato coulis, and a salad of pickled vegetables

ADDITIONAL SIDES

Favourites include:

TUSCAN WINTER GREENS (VG, NG) £3.50
cavolo nero, tenderstem broccoli, and kale

ITALIAN FRIED COURGETTES (V) £3.50

FRENCH BEANS WITH SHALLOTS (VG, NG) £3.75

SKIN-ON FRIES (V, NG) £3.75
dusted with our Italian-blend seasoning

SICILIAN CAPONATA (VG, NG) £3.50
slow-cooked aubergine, celery, capers, and tomato

HERITAGE TOMATO CAPRESE SALAD (V, NG) £5.95
with mozzarella and drizzled 12-year-aged IGP balsamic

BAKED ROSEMARY & GARLIC POTATOES (VG, NG) £3.75

CREAMY MASH (V) £3.50

DESSERTS

BOMBOLINI (V, N)
lightly sweetened dough balls with Chantilly cream . Choose caramelised Biscoff dip or chocolate sauce

VANILLA RICE PUDDING (V, NG)
with plum compote, and honeycomb pieces

HOMEMADE GUSTO TIRAMISU (V)
to our own secret recipe...

STICKY TOFFEE PUDDING
with vanilla ice cream

THREE SCOOP ICE CREAM AND GINGERBREAD CRUMB-DUSTING (V)
choose from vanilla, chocolate, salted caramel or Eton mess

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

Gusto Sunday menu cannot be used in conjunction with any other offer.

Due to our cooking processes and kitchen set-up we can't guarantee the complete absence of gluten. Allergen information is available on request.

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

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AFTER DINNER



AFTER 8 CANAPÉ COCKTAIL

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 brandy, white chocolate syrup, cream

Brandy

Decadent

£8.00



TIRAMISU MARTINI

Martell VS brandy, Tia Maria, vanilla, mascarpone

Brandy

Silky

£8.50



THE GREY GOOSE ESPRESSO MARTINI FLIGHT

4 mini espresso martinis for you to indulge: Gingerbread - Vanilla - Hazelnut (N) - Classic

£12.00

COFFEES

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	£2.75
MACCHIATO	£2.50	£2.75
FLAT WHITE		£2.85
MOCHA TOPPED WITH WHIPPED CREAM		£3.25

TEAS

TAYLOR'S OF HARROGATE

£2.35

Choose from: Earl Grey, Breakfast, Organic Camomile, Peppermint, Mandarin & Ginger, Sweet Rhubarb, and Pure Green.

LIQUEUR COFFEES

CAFÉ GUSTO Baileys and Drambuie in a café latte	£4.65	CLASSIC AFFOGATO with vanilla ice cream and Disaronno	£5.75
BOURBON AND GINGERBREAD TODDY Woodford Reserve, Grand Marnier and gingerbread mixed with fruit and bitters	£5.25	IRISH COFFEE Jameson's Irish whiskey in an Americano with sugar and a cream float	£4.65

N Contains nuts