

The Gusto Roasts

Your Sunday, our roast. Where Italian passion
meets a Sunday classic.

Treat yourself, choose any dessert for 7.50

SIRLOIN OF BEEF

23.00

with roasties, yorkshire pudding, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy

PORCHETTA-STYLE PORK BELLY & CRACKLING

22.00

with roasties, yorkshire pudding, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy

ROAST CHICKEN

21.00

with roasties, yorkshire pudding, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy

VEGAN FLANK STEAK

19.00

with roasties, carrots, greens, braised red cabbage and a jug of vegan gravy

ADD EXTRA TRIMMINGS

8.50

extra roasties, yorkshire pudding, carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy

THE SUNDAY SHARING ROAST (for two people)

50.00

a selection of sirloin of beef, porchetta-style pork belly and crackling, roast chicken and our three meat ragù shepherd's pie. Served with roasties, yorkshire puddings, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy

• Upgrade with a bottle of Negroamaro, Masseria Borgo Dei Trulli IGP

80.00

KIDS ROASTS (with all the trimmings)

12.50

roasties, yorkshire pudding, carrots, greens, and a jug of gravy


ROAST BEEF

PORK BELLY

ROAST CHICKEN

VEGAN FLANK STEAK

GELATO

choose one scoop from Madagascan vanilla, chocolate , salted caramel, or strawberries and cream

SORBET

lemon or mandarin

 Vegetarian  Vegan

*Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strict dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

We like to do Sunday like Italians do

WHICH MEANS GATHERING AROUND
A TABLE FILLED WITH GREAT FOOD
AND MAKING A REGULAR DAY FEEL
LIKE A SPECIAL OCCASION.

G U S T O
ITALIAN