

January Sale Lunch Menu

G U S T O
ITALIAN

Lunch Menu

Sunday – Friday Until 5pm

Mains

ROASTED PEPPER & ARTICHOKE SALAD VG

with courgettes, sundried tomatoes and rocket, finished with toasted almonds

- add goat's cheese V | add chicken
- add prawns

~~13.75~~ **10.00**

PORK CUTLET

served with creamy cannellini and butter beans, sautéed kale and sweet potato crisps*

~~24.50~~ **16.50**

GUSTO'S CLASSIC BURGER

beef chuck and short rib burger, Pecorino, tomato, lettuce, relish, and gherkin with skin-on fries*, or salad

~~17.75~~ **13.50**

- upgrade to truffle fries* +0.50
- add pancetta +2.00

MISO AUBERGINE STEAK VG

with peperonata, watercress and aged balsamic

~~17.75~~ **10.00**

PAN-ROASTED SWORDFISH

with puttanesca sauce, fennel and dill

enjoy with

- garlic, rosemary and sage potatoes +5.50
- green beans +5.50

~~26.00~~ **19.50**

SEARED TUNA STEAK

with a lemon and pepper crumb, homemade caponata* and cavolo nero

~~25.00~~ **17.75**

Pasta & Risotto

CACIO E PEPE RAVIOLI

served in a butter and parsley sauce with toasted pine kernels and Pecorino

~~16.25~~ **10.00**

CRAB LINGUINE

in a rich lobster bisque, finished with lemon, dill and red chilli

~~19.00~~ **11.50**

- add prawns +2.50

PULLED PORK GNOCCHI

served in a rich tomato sauce with Fior di Latte mozzarella, fennel, pistachios and red chilli

~~17.00~~ **12.00**

Steaks

200G FILLET STEAK

with sautéed cavolo nero and homemade pesto
We recommend medium rare

- peppercorn saucèred wine sauce +2.75
- add whole king prawns +5.00

~~34.50~~ **25.00**

390G CHATEAUBRIAND

(for two people)

on a bed of sautéed mushrooms with garlic, rosemary and sage potatoes and a sauce of your choice

We recommend medium rare

~~72.00~~ **50.00**

230G RIB-EYE

with skin-on fries* and roasted garlic aioli
We recommend medium

- peppercorn saucèred wine sauce +2.75
- add whole king prawns +5.00

~~32.50~~ **20.00**

Sourdough Pizzas

CARNIVORO

San Marzano tomato, Fior di Latte mozzarella, pepperoni, slow-cooked pork with fennel, sausage, caramelised onions and prosciutto

~~16.50~~ **12.50**

CAPRINO

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

~~16.00~~ **12.00**

V Vegetarian VG Vegan

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 pizzas 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.

Menu available Sunday – Friday, 01.01.26 – 31.01.26. T&C's apply.