

Italian Sunday Roast

Made for sharing

4 COURSES £35

ANTIPASTI

focaccia, oil & vinegar, Parma ham, mortadella, goat's cheese, pecorino, rocket, sundried tomatoes, olives, honey drizzle

PASTA

GNOCCHI SORRENTINA^V

San Marzano tomato, garlic, basil, mozzarella, gnocchi

SECONDI

ROAST RUMP OF BEEF & ROAST CHICKEN

'Gusto' roasties, roasted cabbage, butternut squash, honey glazed carrots, parsnips, pig n blanket, Yorkshire pudding, gravy and a jug of our signature cheesy cacio e pepe sauce

DOLCI

Your choice of:

HOMEMADE TIRAMISU^V

an Italian classic! Coffee soaked sponge, mascarpone and cocoa

CRÈME BRÛLÉE^V

vanilla crème brûlée made fresh every day

DARK CHOCOLATE MOUSSE^V

silky dark chocolate mousse, finished with a drizzle of extra virgin olive oil, toasted almonds, and a sprinkle of sea salt

PISTACHIO PANNA COTTA

homemade panna cotta with candied pistachio nuts

Sunday Roasts

£22.50

'Gusto' roasties, roasted cabbage, butternut squash, honey glazed carrots, parsnips,
pig n blanket, Yorkshire pudding & gravy

choose from:

HALF ROASTED CHICKEN

ROAST RUMP OF BEEF

SIDES

JUG OF CACIO E PEPE SAUCE 1.75

YORKSHIRE PUDDING ^V 0.75

'GUSTO' ROASTIES 5.50

SEASONAL GREENS ^{VG} 5.50

sautéed cavolo nero, kale and spinach with
extra virgin olive oil and toasted almonds



OR FOR A TRULY ITALIAN EXPERIENCE...
TURN OVER

^V Vegetarian ^{VG} 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. Gluten-free pasta and pizza available on request for selected dishes please speak to your server.

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