

GUSTO

RESTAURANT AND BAR



SET MENU

Select one starter, one main dish and a dessert
£29.50 per person

STARTER

Baked avocado with baby scallops served with rocket and a tomato dressing
Roasted garlic mushrooms in a cream sauce with prosciutto and grilled ciabatta
✓ Apple, gorgonzola, walnut, baby gem and spinach
with house dressing and a drizzle of honey

MAIN COURSE

Whole sea bass infused with lemon and Italian herbs served with baked rosemary
and garlic roast potatoes
10oz ribeye, chargrilled and served with baby asparagus, shaved grana padano,
truffle oil and baked rosemary and garlic roast potatoes
✓ Wild mushroom risotto finished with truffle oil and Parmesan
served with rocket salad
Duck breast served with slow cooked red cabbage and red current jus
served with rosemary and garlic roast potatoes

DESSERT

"Bombolini" – home made mini doughnuts with chocolate sauce and cream
Tiramisu
Sticky toffee pudding with vanilla ice cream

GUSTO is also available for exclusive hire, you can tailor make your
function at GUSTO with a choice of menus, canapé and drinks packages.
Please speak to a manager for further details.

Discretionary 10% Service Charge will be added to your bill for parties of 6 or more.
All prices include VAT at the current rate. ✓ = suitable for vegetarians not suitable for vegans,
cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces.

CHAMPAGNE AND PROSECCO

	750ml bottle
Conti Neri Raboso/Prosecco Rose Frizzante, ITALY	£21.50
Belstar Prosecco Valdobbiadene, ITALY	£23.50
Bisol Prosecco Crede Valdobbiadene, ITALY	£32.50
De Castellane Brut	£47.50
De Castellane Rosé	£52.50
Perrier Jouët Grand Brut NV	£57.50
Perrier Jouët Rosé	£80.00
Perrier Jouët Brut 2003 Vintage	£70.00
Perrier Jouët Belle Époque Blancs 1999 Vintage	£150.00
Dom Pérignon 2000 Vintage	£165.00
Krug Grand Cuvée NV	£175.00
Perrier Jouët Belle Epoque Rosé 2002 Vintage	£185.00

WHITE WINES

IL Banchetto, Trebbiano-Chardonnay, Veneto, ITALY <i>Lively and fresh, soft lemony fruit and gentle nuttiness – very Italian.</i>	£14.95
Alto Bajo Chardonnay, Central Valley, CHILE <i>A wine big on friendly fruit flavours with a smooth, easy to drink style.</i>	£15.95
Paddock Semillon Chardonnay, SOUTH EASTERN AUSTRALIA <i>Classic Australian marriage of grape varieties producing plenty of tropical fruit character and depth – but nicely reined-in.</i>	£16.95
La Gasconne Blanc, Vin De Pays Des Gascogne, FRANCE <i>Crisp, dry and fruity style with a lighty herbaceous nose – perfect seafood country.</i>	£18.00
Orvieto Classico Castellani Pontedera, Umbria, ITALY <i>Light spice notes, this is crisp and dry with hints of almonds and a refreshing underlying minerality.</i>	£18.95
Operetto Pinot Grigio Gargenega delle Venezie, Veneto, ITALY <i>Honeydew and water melon with a little minerality. Fantastic quality and value from the worlds favourite grape.</i>	£19.95
Valdivieso Sauvignon Blanc, Lontue, CHILE <i>Top-notch juice creating a laughably good Chilean Sauvignon Blanc – All pleasure...</i>	£19.95
Stellenrust Chenin Blanc, Stellenbosch, SOUTH AFRICA <i>This Chenin Blanc shows whispers of soft vanilla oak notes on the nose with juicy tropical fruits and a delicate mineral palate of grapefruit and peardrop.</i>	£21.00
Soave I Fiori Lamberti, ITALY <i>Produced on the beautiful shores of Lake Garda, aromatic, lively and fresh with a fabulous concentration of flavour.</i>	£21.50
Picpoul Di Pinet Coteaux du Languedoc, FRANCE <i>A vibrant, lively white - crisp and refreshing, wonderful style – crying out for seafood.</i>	£23.00
Le Rime Chardonnay/Pinot Grigio Banfi, ITALY <i>A rich tropical fruit and citrus wine with a touch of mineral, ginger spice and honey from the warm Tuscan sun all flowing into a long lingering finish. Great with big salads.</i>	£24.00
Curatro Rayas Verdejo, Rueda, Castilla Leon, SPAIN <i>Golden yellow in colour with greenish hints. Clean, powerful and fresh on the nose, the palate is full of fruity, herbal flavours with a touch of fennel coming through on the finish. Full flavoured and powerful but well balanced with a silky texture and wonderful length.</i>	£25.50
Clifford's Hill Sauvignon Blanc, SOUTH AFRICA 2009 <i>A brilliant Sauvignon from the Cape coast – handcrafted in memory of Clifford Hill – raconteur, adventurer and lover of wine. Well balanced and elegantly intense with classic tropical fruit flavours – Cliff would have approved.</i>	£28.00
Chateau de l'Hospitalet Blanc Coteaux du Languedoc, FRANCE <i>One of the most unique white wines you will ever taste from Southern France Over 3000 hours of sunshine per year with 13 different winds blowing, combined with very special soil to make a truly wonderful rich white that marries beautifully with white meat or richer fish dishes.</i>	£31.00
Wither Hills 'Rarangi' Vineyard Sauvignon Blanc, NEW ZEALAND <i>Multi award winning wine from the Rarangi vinyard owned by Wither Hills. This is Kiwi Sauvignon with knobs on and was voted best New Zealand Sauvignon for 2008. All the loveliness of normal Wither Hills with extra everything.</i>	£32.95
Chablis Bouchard Aine & Fils, FRANCE <i>One of the oldest, and most prestigious negociants in Burgundy. Light, fresh and fruity with flinty aromas, white flowers, peach hints, dried fruit and hazelnut.</i>	£34.95
Journeys End Chardonnay Western Cape, SOUTH AFRICA <i>Journey's End is right at the heart of the Cape's most exciting 'where-it's-at' area, bought and replanted in 1996, the last ten years have seen the estate grow into one of the most talked about in the region. It's complex and rich; tropical and citrus fruits abound yet with a lovely balancing acidity all built on a firm woody foundation - it really does show how good South African Chardonnay has become.</i>	£36.95

For wines by the glass please see the monthly Guest Wine List

RED WINES

	750ml bottle
IL Banchetto Rosso, Sangiovese Rubicone, Veneto, ITALY <i>Typically pleasing bright red-fruit wine, eminently drinkable at all times and with all things.</i>	£14.95
Alto Bajo Cabernet Sauvignon, Central Valley, CHILE <i>Bursting with ripe and juicy blackberry and cassis character, this Cabernet is great for all occasions thanks to its approachable style.</i>	£15.95
Branch Creek Shiraz, SOUTH AUSTRALIA <i>Lighter style of Shiraz, spicy jammy fruit, and surprisingly elegant.</i>	£17.50
Primitivo Villa dei Fiori, Puglia, ITALY <i>From the super warm area of Puglia in the south of Italy. Primitivo is known as Zinfandel in the new world and produces low tannins and bags of juicy fruit. Great with burgers</i>	£18.95
Valdivieso Merlot Lontue, CHILE <i>An ultra smooth plum, blackberry and damson-fruit classic Chilean Merlot offering a lot of pleasure per pound.</i>	£19.95
Kleine Rust Red, Stellenbosch, SOUTH AFRICA <i>Luscious juicy blend of Cabernet Sauvignon, Shiraz, Pinotage and Merlot. This South African red oozes ripe black fruit flavour, chocolate and soft, juicy tannins.</i>	£21.50
Rioja Reserva, Castillo Di Clavijo Rioja, SPAIN <i>Delicious Reserva Rioja with text book characteristics of wild red fruit, prune and vanilla thanks to extended oak age.</i>	£23.50
Col di Sasso Sangiovese/Cabernet Sauvignon, Tuscany, ITALY <i>A super special wine, from the magical Banfi property in Tuscany. The fragrant Maraschino cherry fruit is underpinned by a rich blackcurrant core.</i>	£24.50
Cotes du Rhone Rouge Clocher Saint Michel Pierre Dorvin, FRANCE <i>Spicy earthy and fruity, hints of dark fruits and white pepper, a benchmark Cotes du Rhone and great with grilled or roast meat.</i>	£24.95
Altas de Ruesca Garnacha, Calatayud, SPAIN <i>Delicious spicy Grenacha from the Spanish side of the Pyrenees, beautifully made, stunning depth and quality.</i>	£25.95
Valpolicella I Fiori Lamberti, ITALY <i>Picture yourself in a cracking Italian bistro about to tuck into a steaming spag bol – this is exactly the sort of juicy soft little number that you will be drinking.</i>	£26.95
Ceppaiano 'Baby Tuscan' Alle Viole, Tuscany, ITALY <i>This is simply thinking person's Chianti, top quality, with great colour, structure and intensity minus the silly price.</i>	£29.25
Loredona Monterey County Pinot Noir, CALIFORNIA USA <i>Zippy and fresh; fruit driven with the sweet red fruit given extra interest by a nice spicy twist. Focused and appealing.</i>	£29.95
Chateau Lezongars Premières Côtes de Bordeaux, FRANCE <i>Full-bodied, round and smooth, it has cassis and green pepper notes with richer, black fruits underneath. This makes drinking Bordeaux fun and enjoyable and will match beautifully with your juicy steak.</i>	£33.50
Whole Berry Cabernet Sauvignon, Springfield Estate, SOUTH AFRICA <i>Big, rich and replete with Cabernet characteristics made with tenderness and care resulting is a velvety classic.</i>	£35.25
Amarone della Valpolicella, Nicolis, ITALY <i>This is the top of the Nicolis wine production this is truly a princely wine. Elegant and yet powerful with beguiling flavours and aromas. All hand made, all tiny production stuff and all-over glorious!</i>	£56.50

ROSÉ WINES

Petit Papillon Grenache Rose Vin de Pays d'Oc, FRANCE <i>Great fun; fresh, aromatic, light and refreshing with raspberries and spice tones, a sunny-afternoon on the veranda with a glass of pink kind of wine.</i>	£16.95
Pinot Grigio Blush, Lamberti ITALY <i>Pinot Grigio rosé and why? Because it's soft, fruity and very refreshing – swallow copiously with every meal!</i>	£19.95
Rioja Rosado, Dinastia Vivanco, SPAIN <i>Beautifully crafted serious rose from Spain's most stylish winery. Vibrant deep pink colour, crunchy summer fruits with a splash of fresh acidity. Great with light dishes and salads.</i>	£23.50

DESSERT WINES

Newton Johnson Chenin Blanc Noble Late Harvest L'Ilia, 37.5cl SOUTH AFRICA	£17.00
Muscat d'Rivesaltes Jean Marc Lafage, FRANCE, 50cl	£22.50

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