

SET MENU

Select one starter, one main dish and a dessert
£19.95 per person

STARTER

- ✓ Roasted pepper and vine tomato soup
with basil and mascarpone

Calamari deep fried with
lemon mayonnaise

MAIN COURSE

Grilled organically reared salmon
with pesto mash and lemon butter,
served with vegetables

Roasted chicken breast wrapped in prosciutto
served on a green pesto, rocket and goat's cheese risotto
served with vegetables

- ✓ Vegetable primavera with, pine nuts, parmesan, cream
and mozzarella tossed with penne

DESSERT

Chocolate and orange mousse

Lemon sorbet

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.

CHAMPAGNE AND PROSECCO	1500ml Magnum	750ml bottle	RED WINES	750ml bottle
Conti Neri Raboso/Prosecco Rose Frizzante, ITALY		£21.00	IL Banchetto Rosso, Veneto, ITALY	£14.50
Jeio Prosecco Bottle, Valdobbiadene, ITALY		£24.00	<i>Typically pleasing bright red-fruit wine, eminently drinkable at all times and with all things.</i>	
Jeio Prosecco Magnum, Valdobbiadene, ITALY	£45.00		Casa Piedra Cabernet Sauvignon Central Valley, CHILE	£15.50
Mumm Cordon Rouge Non Vintage		£40.00	<i>Soft and smooth with bags of black fruit, this is a wine for pouring, quaffing and ordering another bottle.</i>	
Mumm Cordon Rouge Rosé Non Vintage		£50.00	Branch Creek Shiraz, SOUTH AUSTRALIA	£17.00
Mumm Cordon Rouge Non Vintage Magnum (150cl)	£80.00		<i>Lighter style of Shiraz, spicy jammy fruit and surprisingly elegant.</i>	
Perrier-Jouët Grand Brut Non Vintage		£52.00	Tarquino Malbec, Argentó Mendoza, ARGENTINA	£18.50
Laurent Perrier Rosé Non Vintage		£80.00	<i>The ultimate steak or burger red – soft juicy blackberry, blackcurrant and chocolate with sweet spice combined with gentle oak-aging deeeeeee-licious!</i>	
Perrier Jouët Vintage 1998		£67.00	Valdivieso Merlot, Lontue, CHILE	£19.50
Perrier Jouët Belle Époque Blanc 2002 Vintage		£150.00	<i>An ultra smooth plum, blackberry and damson-fruit classic Chilean Merlot offering a lot of pleasure per pound.</i>	
Dom Pérignon 2000 Vintage		£175.00	Thomas Mitchell Cabernet Sauvignon Shiraz, SOUTH EASTERN AUSTRALIA	£20.50
Krug Grand Cuvée (Non Vintage)		£180.00	<i>A real winner, a delicious, supple red with bags of berry and spice fruit delight.</i>	
Perrier Jouët Belle Époque Rosé 2002 Vintage		£185.00	Rioja Crianza, Castillo Di Clavijo Rioja, SPAIN	£23.00
Louis Roederer Cristal Champagne 2000 Vintage		£275.00	<i>A modern, fresh and fruity style of Rioja Tinto with a good oaky jacket.</i>	
WHITE WINES			Cabernet Sauvignon Corvina, Thesaurum, Veneto, ITALY	£23.50
IL Banchetto, Blanco, Veneto, ITALY		£14.50	<i>A legendary wine, winning legions of fans wherever it goes. The fragrant Maraschino cherry fruit is underpinned by a curranty core.</i>	
<i>Lively and fresh, soft lemony fruit and gentle nuttiness - very Italian.</i>			Saint-Chinian Cuvee Chrysalide, Domaine De Montplo, JM Consul, FRANCE	£25.00
Casa De Piedra Chardonnay, Central Valley, CHILE		£15.50	<i>A Syrah, Grenache and Carignan blend perfectly handled. If you only drink one red wine this year this should be it!</i>	
<i>A wine big on friendly fruit flavours with a smooth, easy to drink style.</i>			Altas de Ruesca Garnacha, Calatayud, SPAIN	£25.00
Paddock Semillon Chardonnay, SOUTH EASTERN AUSTRALIA		£16.50	<i>Delicious spicy Grenache from the Spanish side of the Pyrenees, beautifully made, stunning depth and quality.</i>	
<i>Classic Australian marriage of grape varieties producing plenty of tropical fruit character and depth - but nicely reined-in.</i>			Valpolicella Classico Nicolis, Veneto, ITALY	£27.00
La Gasconne Blanc, vin de pays de Gascogne, FRANCE		£17.25	<i>Not your regular Valpol here. This has added layers of rich, chunky fruit, ripened on the sun-kissed shores of Lake Garda.</i>	
<i>Crisp, dry and fruity style with a light herbaceous nose – perfect with seafood.</i>			Cepaiano 'Baby Tuscan' Alle Viole, Tuscany, ITALY	£28.50
Orvieto Classico Castellani Pontedera, Umbria, ITALY		£18.50	<i>This is simply thinking person's Chianti, top quality, with great colour, structure and intensity minus the silly price.</i>	
<i>Light spice notes, this is crisp and dry with hints of almonds and a refreshing underlying minerality.</i>			Loredona Monterey County Pinot Noir, CALIFORNIA	£30.00
Operetto Pinot Grigio Gargenega delle Venezie, Veneto, ITALY		£19.50	<i>Zippy and fresh; fruit driven with the sweet red fruit given extra interest by a nice spicy twist. Focused and appealing.</i>	
<i>Honeydew and watermelon with a little minerality. Fantastic quality and value from the world's favourite grape.</i>			Chateau D'Archambeau, Graves, Bordeaux, FRANCE	£33.00
Valdivieso Sauvignon Blanc, Lontue, CHILE		£19.50	<i>Full-bodied, round and smooth, it has cassis and green pepper notes with richer, black fruits underneath. A delicious, classically styled Graves.</i>	
<i>Top-notch juice creating a laughably good Chilean Sauvignon Blanc – all pleasure...</i>			Whole Berry Cabernet Sauvignon, Springfield Estate, SOUTH AFRICA	£34.50
Saam Mountain Vineyards Chenin Blanc, Paarl, SOUTH AFRICA		£21.00	<i>Big, rich and replete with Cabernet characteristics made with tenderness and care resulting in a velvety classic.</i>	
<i>The must-try Chenin Blanc of the moment, great structure and flavour - unbeatable at this level.</i>			Amarone della Valpolicella, Nicolis, Veneto, ITALY	£56.00
Argento Pinot Grigio, Mendoza, ARGENTINA		£21.50	<i>This is the top of the Nicolis wine production. Elegant and yet powerful with beguiling flavours and aromas. All hand made, all tiny production stuff and truly a princely wine.</i>	
<i>An elegant Pinot Grigio; delicate with floral aromas and tropical fruits with a hint of sweet spice and a nice bright crisp finish.</i>			ROSÉ WINES	
Picpoul Di Pinet Coteaux du Languedoc, FRANCE		£22.50	Petit Papillon Grenache Rose Vin de Pays d'Oc, FRANCE	£16.50
<i>A vibrant, lively white - crisp and refreshing, wonderful style – crying out for seafood.</i>			<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-a-wine.</i>	
St. Hallett Semillon / Sauvignon Blanc, Barossa Valley, AUSTRALIA		£23.50	Conto Vecchio Pinot Grigio Blush Venezia, ITALY	£19.50
<i>Peachy, lemony Semillon fruits given a punchy verandancy by the addition of Sauvignon Blanc.</i>			<i>Pinot Grigio rosé and why? Because it's soft, fruity and very refreshing – swallow copiously with every meal!</i>	
Cuatro Rayas Verdejo Rueda, SPAIN		£24.00	DESSERT WINES	
<i>Big bright nose with a full, fruity/herby palate – touch of fennel coming through on the finish. Full flavoured but balanced power with a silky texture and wonderful length</i>			Newton Johnson Chenin Blanc Noble Late Harvest L'Illa 2007, 375ml	£16.00
Wither Hills Sauvignon Blanc, Marlborough, NEW ZEALAND		£26.50	Muscat de Rivesaltes Jean Marc Lafage, France, 50cl	£22.50
<i>Classic lime and tropical fruit Kiwi Sauvignon with bags of class, not too aggressive and thus so drinkable.</i>				
Soave Classico, Suavia, Veneto, ITALY		£30.00		
<i>Supple and aromatic, complex and fruity, impressive flavour and still one of the most pleasing finds when produced at this level.</i>				
Bourgogne Blanc Bouchard Aine et Fils, Burgundy, FRANCE		£31.00		
<i>Classic white Burgundy, typical crisp lemony fruit with a dry but nicely textured palate.</i>				
Chablis Bouchard Aine et fils, FRANCE		£35.00		
<i>One of the oldest, and most prestigious negociants in Burgundy, great value. Light, fresh and fruity with flinty aromas, white flowers, peach hints, dried fruit and hazelnut.</i>				
Journey's End Chardonnay Western Cape, SOUTH AFRICA		£37.00		
<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 Chardonnays have become.</i>				