

LUNCH MENU

2 course £12.95

3 course £14.95

STARTERS

TOMA CHEESE BASTONI

Italian cheese hand cut and coated in polenta and panko crumbs then lightly fried, served with a vibrant tomato coulis

HOMEMADE CHICKEN

LIVER PÂTÉ

Served with red onion and cranberry chutney and baked artisan bread

SUN-DRIED TOMATO HOUMOUS

Dressed with pumpkin seeds and served with toasted artisan bread and crudités

RED APPLE AND DOLCELATTE SALAD

A sweet, crunchy and creamy salad dressed with honey, walnuts and celery leaf

SPRING PEA AND MINT SOUP WITH LEMON CRÈME FRAÎCHE AND FOCACCIA

A seasonal soup, dressed with fresh pea shoots.
Add crispy baked pancetta for £1

MAINS

OVEN BAKED MACARONI CHEESE

In a delicious Béchamel sauce with cauliflower florets and topped with a crispy shallot crumb

PAN FRIED FILLET OF SEA BASS

Served on a bed of wilted creamed spinach
Add baked rosemary and garlic potatoes for £1

SMOKED SALMON CAESAR SALAD

Served in a freshly baked flatbread pocket and accompanied with fries

SMOKED HADDOCK AND POTATO FISH CAKE

Finished with a soft poached egg and dressed with a mouclade sauce

THE GUSTO BURGER

From the grill and served in a seeded brioche bun with melted mozzarella and fries
Add pancetta for £1

SPICED AVOCADO AND CHAR-GRILLED CHICKEN OPEN SANDWICH

Two contrasting textures served on seeded bloomer bread with our dressed house salad

MOZZARELLA AND PROSCIUTTO ARROSTO EN CARROZZA

A moreish Italian pan-fried cheese and ham sandwich with pesto served with our dressed house salad

DESSERT

BOMBOLINI

Light sweetened mini doughnuts with chocolate sauce and orange cream

CHOCOLATE MOUSSE WITH BISCOTTI

A bitter sweet treat topped with an orange chantilly cream

DELICIOUS HOMEMADE BANOFEE PIE

With a salted caramel syrup and whipped cream on a biscuit crumb base

LEMON SORBET

A refreshing zesty iced dessert