## SUNDAY MENU

Available all day Sunday

2 course £16.95

3 course £19.95

### STARTERS

HOMEMADE CHICKEN LIVER PÂTÉ

Served with red onion and cranberry chutney and baked artisan bread

BRUSCHETTA OF SMOKED HADDOCK AND LEEK Topped with a perfectly soft poached egg

and lightly dressed with chive oil

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

PORK SALTIMBOCCA ON A BED OF CREAMY MASH WITH A MARSALA AND TOMATO JUS

A delicious tenderloin of pork with parma ham and sage, served with baby carrots

SEA BASS WITH FENNEL, ORANGE AND THYME Two fillets pan roasted and served with parmentier potatoes LEEK AND SPINACH CANNELLONI WITH A LIGHTLY SPICED TOMATO COULIS

A stunning taste of Italy served with an array of sautéed wild mushrooms

GUSTO CHICKEN OLIO SERVED WITH FOCACCIA

Our take on the traditional rustic Italian Stew with tomatoes, herbs and seasonal vegetables

GRILLED SIRLOIN OF BEEF WITH GLAZED
BABY CARROTS AND ROAST POTATOES WITH RED WINE JUS
All the elements of the classic Sunday Lunch served with Gusto!

## DESSERT

RASPBERRY AND
ALMOND FRANGIPANE
Deliciously dressed in fresh raspberry coulis

DELICIOUS HOMEMADE BANOFEE PIE
With a salted caramel syrup, whipped cream
on a biscuit crumb base

DARK CHOCOLATE MOUSSE WITH BISCOTTI
A bitter sweet treat topped with an orange chantilly cream

Grey, Marrakech Mint, Hoji Cha Green, Orange Dulce, Ginger Twist, Chamomile Citrus

COFFEE	Single	Double	DIGESTIFS
ESPRESSO / RISTRETTO	£2.50	£2.75	BAILEYS £3.50
AMERICANO	£2.50	£2.75	AMARETTO DISARONNO
CAPPUCCINO	£2.95	£3.15	\$3.50
CAFÉ LATTE	£2.95	£3.25	LIMONCELLO
			£3.75
Add Vanilla / Cinnamon / Hazelnut / Gingerbread for 50p			FRATELLO
		7 /	£4.00
COFFEE WITH A CREAM FLOAT	£2.50	£2.95	
MACCHIATO	£2.50	£2.75	TEA
FLAT WHITE		£2.85	
MOCHA TOPPED WITH WHIPPE	D CREAM	£3.25	MIGHTY LEAF
	- 754		TEA SELECTION
			\$2.35
			Choose from: Breakfast Tea, Earl

# LIQUEUR COFFEES

CAFÉ GUSTO	£4.50	CLASSIC AFFOGATO	£5.75	
Baileys and Dr <mark>ambuie in a</mark> café l <mark>att</mark> e		Vanilla ice cream and Disaronno		
BOURBON AND	£4.95	IRISH COFFEE	£4.50	
GINGERBREAD TODDY		Jameson's Irish whiskey in an		
Woodford Reserve, Grand Marnier and	d	Americano with sugar and a cream floa	ıt	
gingerbread mixed with fruit and bitter	rs			
		CHOCOLATE COFFEE NUT	£8.50	
ESPRESSO MARTINI	\$8.00	Espresso, crème de cacao, Disaronno and a		
Vodka, coffee liqueur,		dash of almond syrup. Perfect for after t	he meal	
sugar syrun and espresso				