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## G U S T O

ITALIAN

# PLATINUM PARTY SET MENU 

3 courses | 44.95 per person

## ON THE TABLE TO SHARE

A selection of tomato and crispy shallot Gusto Dough Petals ${ }^{\mathrm{TM}}$ with homemade Romesco vegan mayonnaise Vg N , marinated olives VG ${ }^{\text {RGA }}$ and warm rosemary focaccia bread with olive oil and aged balsamic VG 799 kcal per portion

## TO START

CHICKEN LIVER PÂTÉ
with balsamic onions and toasted sourdough bread 240kcal
KING PRAWNS \& PICKLED FENNEL RG
pan-fried with tomato, capers, and chilli oil 340kcal
HOUMOUS vG
served with crispy music bread, and pumpkin seeds 581 kcal

## BURRATA V RG

served on watermelon tartare with toasted walnuts and mint 430kcal
SLOW-COOKED MEATBALLS RAA
in a rich tomato sauce with focaccia bread
... pork meatballs and grated Gran Moravia cheese 415kcal
... vegan meatballs, chilli, and micro basil 448kcal vG

## MAINS

PAN-FRIED FILLETS OF SEA BASS RG
with spring greens, chillies, potato gratin and a tomato and balsamic dressing 550kcal
JERUSALEM ARTICHOKE \& TRUFFLE RAVIOLI with sautéed wild mushrooms, cherry tomatoes and spring onion 567kcal

HONEY, LEMON AND THYME CHICKEN N marinated chicken breast, pan roasted and served with charred spring vegetables and romesco sauce 986 kcal

8oz RIB-EYE STEAK RGA
topped with cacio e pepe butter and served with a crispy beef croquette, saffron aioli and skin-on fries* 1583 kcal recommended to be cooked medium...
REDEFINE FLANK STEAK VG
plant-based steak, caramelised onion purée, garlic roast potatoes, blanched greens, finished with chive oil and salsa verde 780kcal

## ADDITIONAL SIDES

| HOUSE SALAD $\vee$ RG 82 kcal | $\mathbf{4 . 5 0}$ |
| :--- | :---: |
| ITALIAN FRIED COURGETTES* v 176kcal | $\mathbf{4 . 5 0}$ |
| ROASTED CARROTS RG | $\mathbf{4 . 7 5}$ |
| cooked in beef fat and topped with spiced pumpkin <br> seeds 267 kcal |  |
| TENDERSTEM BROCCOLI VG RG N <br> with chilli and almonds 105kcal | $\mathbf{4 . 7 5}$ |

DESSERTS

## TIRAMISU V

a classic Italian dessert. The name literally means
"pick me up" - try it and see! 506kcal

## BISCOFF CHEESECAKE VG N

light and 'creamy' with a golden biscuit base 444kcal
RICOTTA AND LEMON TART V
with raspberry and Amarena cherries 289kcal

## WARM CHOCOLATE BROWNIE v

served with salted caramel gelato ice cream, and dark chocolate sauce 725 kcal

ITALIAN GELATO ICE CREAM V RG 338 kcal choose from Madagascan vanilla, chocolate, salted caramel, or strawberries \& cream

