

SUNDAY MENU



STARTERS

Calamari Croccanti Crispy squid, aioli, roast lime	9.50
Burrata (V) Grilled peaches, chicory, basil oil	10.50
Arancini Al Tartufo (V) Truffle & Parmesan arancini, aioli	8.50
'Nduja Arancini 'Nduja & Parmesan arancini, aioli	9.50
Trota Locale Affumicata Smoked chalkstream trout, grapefruit, chicory, crispy capers, vodka crème fraîche	12.50
Suppli Alla Carbonara Spaghetti carbonara croquettes, rocket, Parmesan	9.50

PROPER PLATED ROASTS

Served with Yorkshire pudding, braised red cabbage, honey-glazed carrots & parsnips, Tenderstem, roasties, and proper gravy. **Upgrade** to a **slow-cooked brisket stuffed yorkie** - 2.50

Porchetta Sage & fennel rolled pork belly	23.50
Half a Roasted Chicken	23
Dry Aged Sirloin of Hampshire Beef	24.50
Moroccan Nut Roast (VSO)	18.75

DESIGNED FOR TWO OR MORE TO SHARE

SHARING BOARDS

Everything you get from a 'Proper Roast' plus cauliflower cheese, unlimited roasties and proper gravy

All Three Meats Porchetta, roasted chicken & Hampshire beef	27.50 _{pp}
Ultimate Sharing Board Porchetta, roasted chicken & Hampshire beef, pulled lamb loaded roasties, slow-cooked brisket stuffed yorkies, crispy chicken skin, pork crackling puffs	33.50 _{pp}

EXTRAS

Extra Veg	5	Cauliflower Cheese	5
Extra Roasties	5	Yorkshire Pudding	2
Loaded Roasties Pulled lamb, lamb gravy	8	Pigs in Blankets Honey & mustard	5

GUSTO CLASSICS

Lasagne Di Guancia Di Manzo Braised beef cheek lasagne, rich bechamel, Parmesan	19.75
Bucatini Con Gamberi Bucatini pasta, guancia, prawns, mascarpone, pesto	22.50
Gnocchi Dorati Con Zucca e Pinoli (V) Pan-fried gnocchi, roasted squash, spinach, pine nuts, garlic emulsion	19.50