

GUSTAVO

TERRACE BAR & KITCHEN
Tuesday to Friday • 12–4 PM

Early Hours Chef's Specials

2 Courses £27 • 3 Courses £32

STARTERS

Grilled Flatbread (V)

Garlicky wild mushrooms, spring onion emulsion and crispy kale.

Whipped Goat's Cheese

Red wine reduction, beetroot and orange segments.

Bao Bun

Korean-style fried chicken and spring onion aioli.

Asian Crispy Beef (GF)

Glazed crispy beef strips, edamame and sugar snap salad, with a ponzu reduction.

Courgette Fritter (V)

Served with tzatziki dip.

MAINS

Gustavo Fish and Chips

Lightly battered haddock, sautéed garden peas, chunky chips and tartar sauce.

Katsu Chicken Curry

Breaded chicken, ginger and cucumber salad, rice and katsu curry sauce.

Goat's Cheese Salad

Garden greens, grilled goat's cheese, shaved cucumber, cherry tomatoes, balsamic dressing and cranberry sauce.

Sea Bass

Baked new potatoes, sesame seaweed salad, and orange and fennel velouté.

Sirloin Steak — £2.50 supplement

Premium-cut sirloin steak with chunky chips and peppercorn sauce.

Asian Curry (VE, GF)

Butternut squash, pak choi, fennel and spinach in a flavourful Asian curry sauce, served with coconut rice.

DESSERTS

Vegan Apple and Blackberry Crumble (VE)

Apple and blackberry compote with a buttery crumble topping. Optional vanilla ice cream or custard.

Gustavo Homemade Sticky Toffee Pudding

Rich toffee sponge with warm toffee sauce and vanilla ice cream.

Triple Chocolate Brownie (GF)

A gooey, rich triple chocolate brownie with chocolate sauce and vanilla ice cream.

Ice Cream and Sorbet — 3 Scoops

Vanilla • Pistachio • Chocolate Cookie • Salted Caramel • Blood Orange Sorbet

V VEGETARIAN • VE VEGAN • GF GLUTEN-FREE