



# GUSTAVO



## À LA CARTE

### Main Menu

#### SNACKS & BREAD

##### Grilled Sourdough Bread v

*Whipped garlic butter*

**£6.95**

##### Grilled Flatbread v

*Garlicky wild mushrooms, spring onion emulsion and crispy kale*

**£7.95**

##### Citrus-Marinated Olives VE

**£4.95**

##### Prawn Crackers

*Sweet chilli dip*

**£6.15**

#### SMALL PLATES

##### Whipped Goat's Cheese v · GF

*Red wine reduction, beetroot and orange segments*

**£7.00**

##### Korean Fried Chicken Bao Bun

*Spring onion aioli*

**£9.95**

##### Asian Beef Skewers GF

*Tender beef strips, teriyaki glaze and toasted sesame*

**£11.95**

##### Smoked Salmon Tartare

*Avocado, capers, dill and crème fraîche*

**£12.25**

##### Garlic & Chilli King Prawns

*Butterflied king prawns in a garlic, chilli and white wine sauce, with toasted sourdough*

**£12.50**

##### Crispy Pork Belly GF

*Ponzu reduction with ginger and cucumber pickle salad*

**£11.95**

##### Baked Scallops

*Served in the shell with a fresh herb and garlic crumb*

**£12.50**

##### Courgette Fritters v

*Tzatziki dip*

**£6.25**

##### Asian Crispy Beef GF

*Glazed crispy beef strips with edamame, sugar snap salad and reduced ponzu*

**£9.50**

##### Pulled Alaskan King Crab Toast

*Orange, celery, lime zest, spicy mayonnaise and crispy shallots*

**£9.95**

##### Duck Croquette

*Spiced plum purée*

**£9.95**

##### Hummus VE

*Grilled flatbread, chilli jam, grilled spring onion and pumpkin seeds*

**£7.50**

If you have any allergies or dietary requirements, please speak with staff.

V VEGETARIAN · VE VEGAN · GF GLUTEN-FREE



# GUSTAVO



## À LA CARTE Main Menu

### MAINS

#### Gustavo Fish & Chips

*Lightly battered haddock, sautéed garden peas, chunky chips and tartare sauce*

**£19.50**

#### Seafood Linguine

*King prawns and clams in a chilli, garlic, cherry tomato and white wine sauce*

**£21.90**

#### Katsu Chicken Curry

*Breaded tender chicken, ginger and cucumber salad, coconut rice and katsu curry sauce*

**£19.95**

#### Sea Bass

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

**£20.95**

#### Sirloin Steak <sup>GF</sup>

*Premium-cut sirloin, chunky chips and peppercorn sauce*

**£29**

#### Fillet Steak <sup>GF</sup>

*Premium-cut fillet, chunky chips and peppercorn sauce*

**£35**

#### Grilled Goat's Cheese Salad <sup>V</sup>

*Garden greens, shaved cucumber, cherry tomatoes, balsamic dressing and cranberry sauce*

**£14.95**

#### Beef Short Ribs <sup>GF</sup>

*Tender beef short ribs in red wine jus, spring onion mash and grilled asparagus*

**£25.50**

#### Asian Curry <sup>VE · GF</sup>

*Butternut squash, pak choi, fennel and spinach in a fragrant Asian curry sauce, with coconut rice*

**£18.50**

#### Duck Trio

*Duck croquette, confit duck leg and duck breast, with fondant potato, French beans, red wine jus and plum purée*

**£26.95**

*Chef's signature dish*

### TO SHARE

#### Rack of Lamb / Single £25 <sup>GF</sup>

*Potato pavé and negi sauce*

**£50**

#### Monkfish <sup>GF</sup>

*Baked monkfish with clams and caper beurre blanc*

**£49.90**

#### Ribeye on the Bone <sup>GF</sup>

*Premium-cut ribeye, chunky chips and peppercorn sauce*

**£85**

### SIDES

#### La Ratte Potatoes <sup>GF · V</sup>

*Truffle oil, Parmesan, chives and parsley*

**£6.50**

#### Potato Pavé <sup>GF · V</sup>

**£6.50**

#### Skin-on Fries <sup>GF · VE</sup>

**£5**

#### Chunky Chips <sup>GF · VE</sup>

**£5.50**

#### Sweet Potato Fries <sup>GF · VE</sup>

**£6**

#### Halloumi Fritters <sup>V</sup>

**£6.50**

#### Grilled Seasonal Vegetables <sup>VE · GF</sup>

**£5.50**

### SAUCES

#### Red Wine Jus <sup>GF</sup>

**£3.75**

#### Chimichurri <sup>GF</sup>

**£3.75**

#### Peppercorn Sauce <sup>GF</sup>

**£3.75**

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[gustavoculcheth.co.uk](http://gustavoculcheth.co.uk)