

VERO GUSTO

ANTIPASTI

Mixed olives £4.00

Ciccio (v) £6.70
Flatbread with garlic, balsamic and extra virgin olive oil.

Ciccio al pomodoro (v) £6.80
Flatbread with tomato, garlic and olive oil.

Pane e burro (v) £6.00
Homemade bread served with black olive tapenade butter.

Zuppa (v) £7.50
Seasonal soup of the day with focaccia.

Porcini ravioli £13.20
Porcini-filled ravioli with a Gorgonzola sauce and walnuts.

Capesante (gf) £15.95
Pan-fried king scallops, apple puree, cider gel and black pudding crumble.

Burrata artigianale (gf) £13.75
Artisan burrata cheese with heritage tomatoes, avocado, olives and croutons.

Calamari e arancini £14.20
Deep-fried squid, arancini rice balls and a saffron and lemon mayonnaise.

PASTA E RISOTTI

Acquerello riso (v, gf) £17.60
Dry-aged rice, saffron and king prawns.

Lasagne VeroGusto £15.95
Classic lasagne with a rich beef ragù, béchamel and Parmesan.

Ravioli scampi £16.25
Langoustine ravioli with a creamy orange sauce and samphire.

Pappardelle con cervo £16.00
Pappardelle with venison ragù, portobello mushrooms and Pecorino cream.

Orecchiette Pugliesi £14.95
Orecchiette pasta with roast peppers, black olives, torpedino tomatoes and dry-aged ricotta.

SECONDI DI PESCE

Rana pescatrice (gf) £27.50
Pan-fried monkfish with chickpeas, pancetta and Jerusalem artichoke.

Ippoglosso (gf) £29.00
Fillet of halibut with cucumber, fennel, parsnips and a Pernod sauce.

SECONDI DI CARNE

Cervo (gf) £28.50
Roast Highland venison, red cabbage, celeriac and a red wine jus.

Guance di manzo (gf) £22.95
Slow cooked ox cheek, mashed potatoes and shiitake mushrooms.

Filletto di manzo (gf) £31.80
10oz dry-aged fillet of beef, wild mushrooms and a Primitivo sauce.

CONTORNI

Patate fritte £4.00
Homemade hand-cut chips.

Puree di patate (gf) £7.00
Creamy mashed potatoes.

Insalata (gf) £6.50
Salad of white chicory, Gorgonzola and walnuts.

Insalata rucola (gf) £6.50
Rocket salad with Parmesan and a sweet balsamic reduction.

All our dishes are prepared with passion and precision, using only the finest, freshest and (wherever possible) locally-sourced ingredients.

*We hope you are delighted with our specialities and we wish you a **buon appetito!***