

G U S T O

ITALIAN

# The Manchester Contemporary Collectors' Lunch

sponsored by Soho House

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## Mains

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### PAN-FRIED FILLETS OF SEA BASS RG

with seasonal greens, chillies, potato gratin and a tomato balsamic dressing **550kcal**

### JERUSALEM ARTICHOKE AND TRUFFLE RAVIOLI VG

with sautéed wild mushrooms, cherry tomatoes and spring onions **567kcal**

### SLOW-COOKED PULLED PORK GNOCCHI N

in a San Marzano tomato sauce, with pickled fennel and red chilli, topped with a hazelnut crumb **759kcal**

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## Desserts

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### BOMBOLINI\* V

lightly sweetened dough balls served with Chantilly cream, chocolate and Biscoff™ sauce and fruits of the forest sorbet **1075kcal**

### LEMON SORBET VG

a refreshing scoop to complete your meal **68kcal**

### WARM CHOCOLATE BROWNIE V

served with salted caramel gelato and dark chocolate sauce **725kcal**

V Vegetarian VG Vegan N Contains nuts  
RG Recipe without intentional gluten ingredients  
RGD Recipe without intentional gluten ingredients available on request

\*Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strict dietary requirements.