

GINO
D'ACAMPO

AUTUMN & WINTER

GINORESTAURANTS.COM

ESTATE AW24

I was born and raised in Italy and my homeland has always shaped the way I cook and eat, so it's exciting to have the opportunity to create a menu that expresses my passion for these Italian dishes.

The dishes reflect the soul and character of Italy's many different regions and I've included lots of favourites from my books and TV programmes. This is Italian food as it should be: no compromises. I'm using the best, well-sourced, seasonal ingredients to make sure that every dish brings you the real taste of Italy.

I'm dedicating this menu to my late father, *Ciro D'Acampo*, who always said to me: "Stop dreaming and get on with it".



WINE REGIONS OF ITALY



RED WINE

	175ml	250ml	Bottle
BARBERA - Vino D'Acampo, Veneto  Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. 	£7.50	£9.75	£28
SANGIOVESE - Ancora, Puglia Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. 	-	-	£29
GINO RECOMMENDS NERO D'AVOLA - Adria Vini, Sicilia  Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. 	£8.50	£10.75	£31
PRIMITIVO VERSANTE - Vallone, Puglia Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. 	£10	£12.50	£36
MERLOT SOLITI - Il Cascinone, Piemonte Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. 	£10.50	£13.25	£37.50
MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. 	£11.50	£13.75	£38.50
GINO RECOMMENDS NEGROAMARO APPASSIMENTO - Vallone, Puglia Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. 	-	-	£39.75
PINOT NERO MONFERRATO - Il Cascinone, Piemonte Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. 	£12	£14.50	£42
CHIANTI CLASSICO RISERVA - Uggiano, Toscana Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. 	-	-	£45
VALPOLICELLA RIPASSO - Riondo, Veneto Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.	£12.75	£16.25	£47
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. 	-	-	£47
AGLIANICO - Villa Raiano, Campania Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£53
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. 	-	-	£55
BAROLO - Alasia, Piemonte Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. 	-	-	£69
BELL'AJA BOLGHERI - San Felice, Toscana Grapes: Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.	-	-	£70
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins with mouth-watering freshness.	-	-	£70
GINO RECOMMENDS MALBEC VIE CAVE - Antinori, Toscana  Grapes: Malbec. Balanced with subtle red fruits & blueberries. Notes of spice, cloves, hints of vanilla & a dark chocolate finish.	-	-	£79
AMARONE DELLA VALPOLICELLA - Riondo, Veneto Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans.	-	-	£87
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.	-	-	£120
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. 	-	-	£130
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. 	-	-	£150

Magnum: £280

 New for Autumn & Winter


APERITIVI

The ritualistic Italian tradition of pre-dinner drinks to ignite the appetite.

APEROL SPRITZ

Aperol with Prosecco & soda
£10


LIGURIAN LEMON DROP

Malfy Limone gin, Bepi Tosolini limoncello, yuzu, elderflower & lemon (low alcohol version available) 
£10

GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif, Prosecco & soda
£10.50


BELLINI

Enjoy the classic peach Bellini or try our passion fruit & elderflower variation 
£9.75

HUGO SPRITZ

Hotel Starlino elderflower Aperitivo, Fiorente elderflower, Prosecco, mint & lime soda
£10

VENETIAN SPRITZ

Pilla Select Aperitivo with Prosecco, soda & a Cerignola olive 
£9.75

BLOOD ORANGE & GRAPEFRUIT SPRITZ

Campari, Hotel Starlino Arancione Aperitivo, pink grapefruit, Prosecco & soda
£10

CRODINO APERITIVO

A punchy sparkling aperitif with flavours of bitter orange (0%)
£6.75

PANE & OLIVE

PANE ALL'AGLIO CON POMODORO Garlic bread with San Marzano tomatoes & basil (VE) (GF)	£7.75	OLIVES Marinated giant Apulian Cerignola olives (VE)	£5
PANE ALL'AGLIO CON FORMAGGI Garlic bread with mozzarella & smoked provola cheese (V)	£8.75	PANE DELLA CASA Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)	£6.95
PANE ALL'AGLIO Garlic bread with fresh garlic & extra virgin olive oil (VE)	£6.75		

STUZZICHINI

In Italy, sharing food is a way of life...

SCARPETTA CON POMODORO

Home baked focaccia & ciabatta breads served with marzanino tomatoes, extra virgin olive oil, garlic & fresh basil (VE)
£16.50

ANTIPASTI ALLA GINO

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino Romano, buffalo ricotta, marinated giant Apulian Cerignola olives, chargrilled baby artichokes, semi-dried tomatoes & freshly baked Italian breads
£29.95

TRE CICHETTI

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil | King prawn bruschetta with chilli mayonnaise | Heritage tomato & basil bruschetta
£29.95

BRUSCHETTA & ANTIPASTI

COZZE CON CREMA E VINO BIANCO Mussels cooked in white wine, garlic & cream, toasted ciabatta (GF)	£13.50	COSTINE DI MAIALE Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic	£13.50
CALAMARI FRITTI Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon	£12	GAMBERONI FRITTI Tempura-style king prawns with courgette, red pepper & spicy mayonnaise	£13.95
BRUSCHETTA CON GAMBERONI Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta	£13.75	RIBOLLITA Tuscan vegetable & bean soup with toasted ciabatta (VE) (GF)	£9.95
ARANCINE AL RAGÙ Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce	£11.95	CAPRESE Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)	£11.75
BURRATA Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)	£12.95	BRUSCHETTA AL PROSCIUTTO DI PARMA Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta	£12.75
BRUSCHETTA AL POMODORO Heritage tomato & basil on toasted ciabatta (VE)	£9.95	COCKTAIL DI GAMBERETTI Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread	£14.25

CARPACCIO & TARTARE

CARPACCIO DI MANZO Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket	£15.50	TARTARA DI TONNO Spicy line caught yellowfin tuna tartare with a slow cooked egg yolk & crisp Sardinian flatbread	£15.50
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WHITE WINE

	175ml	250ml	Bottle
CORTESE - Alasia, Piemonte Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£7.50	£9.75	£28
CATARRATTO - Adria Vini, Sicilia (GF) Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£8	£10	£29
CHARDONNAY - Terrazze della Luna, Trentino Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£9	£11.25	£32
GINO RECOMMENDS PINOT GRIGIO - Vino D'Acampo, Veneto (GF) Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£9.75	£12	£34
VERDICCHIO CLASSICO - Monte Schiavo, Marche (GF) Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£34.50
SAUVIGNON BLANC CAMILLONA - Il Cascinone, Piemonte Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£10.50	£12.75	£37
GINO RECOMMENDS FALANGHINA - Montecalvo, Campania Grape: Falanghina. Citrus & stone fruit with white spice on the finish.	-	-	£38
SOAVE CLASSICO GRAN GUARDIA - Montresor, Veneto Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£39
PECORINO - Contesa, Abruzzo Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£40
GINO RECOMMENDS RIESLING FONTANINO MONFERRATO - Il Cascinone, Piemonte Grape: Riesling. Citrus & stone fruit with white spice on the finish.	-	-	£42
SAUVIGNON BLANC COLLIO Cleve da Vidiç, Friuli-Venezia Giulia Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)	-	-	£44
GAVI DI GAVI - Alasia, Piemonte Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£12.50	£15.75	£46.50
VERMENTINO DI GALLURA KINTARI - Sa Raja, Sardegna Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£50
GRECO DI TUFO - Villa Raiano, Campania Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£55
CHARDONNAY MASO TORESELLA - Cavit, Trentino Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£58
	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - Vino D'Acampo, Lombardia (GF) Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£9.75	£11.75	£34
BARDOLINO CHIARETTO - Montresor, Veneto (GF) Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£10.75	£13	£37
GINO RECOMMENDS M DE MINUTY - Côtes de Provence, France (V) (GF) Grapes: Grenache, Cinsault & Syrah. Dry & delicate. Candied citrus & hints of red berries.	£14	£18	£55
WHISPERING ANGEL - Côtes de Provence, France (V) (GF) Grapes: Grenache, Cinsault & Vermentino. Delightfully dry & crisp, fresh red berry fruit characteristics with floral notes. Magnum: £110	-	-	£62

PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. Whilst our Brut Prosecco's are dry & effervescent, if you're wanting something a little sweeter, then try the Extra Dry. Salute!

	125ml	Bottle
VINO D'ACAMPO DOC BRUT Veneto Zesty & versatile, pleasing aromas of apple & stone fruit.	£9.50	£38
MONTRESOR MILLESIMATO DOC EXTRA DRY Veneto Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours.	-	£43
MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY Veneto Berry & red currant aromas, red apple & raspberry on the palate.	£10.25	£44

FRANCIACORTA

Franciacorta is Italy's best kept secret. Over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Take it to the next level with Italy's interpretation of Champagne.

	125ml	Bottle
FERGHETTINA BRUT DOCG Lombardia Grape: Chardonnay & Pinot Nero. Delicate with hints of white flowers & hazelnuts. Citrus fruits & golden apple.	£11.75	£65
FERGHETTINA MILLEDI DOCG BRUT Lombardia Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. Magnum: £123	-	£69
GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT Lombardia Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. Magnum: £125	£14	£70
FERGHETTINA SATÈN DOCG BRUT Lombardia Grape: Chardonnay. Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds. Complex with a long finish.	-	£72

CHAMPAGNE

A cultural icon for hundreds of years – this celebratory sparkling wine is produced in the Champagne region, an hour's drive east of Paris. It is produced under the rules of the appellation – using just Pinot Noir, Chardonnay or Pinot Meunier grapes.

	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne, France Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish.	£16	£84
VEUVE CLICQUOT BRUT NV Reims, France Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla.	-	£99
VEUVE CLICQUOT ROSE BRUT NV Reims, France Grapes: Pinot Noir, Meunier & Chardonnay. Red fruit aromas, fresh & fruity, perfectly balanced & an elegant finish.	-	£135
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne, France Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. Magnum: £265	-	£140
DOM PÉRIGNON BRUT Épernay, France Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla.	-	£325
LOUIS ROEDERER CRISTAL BRUT Reims, France Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche.	-	£395

New for Autumn & Winter

INSALATE

BRESAOLA Finely sliced air dried beef with pear, wild rocket, walnuts, pecorino Romano & honey mustard dressing	£17.50	CAPRINO Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio	£17.50
TRE COLORI Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil	£17.50	CAESAR Grilled chicken with gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing	£18.50

PASTA & RISOTTO

FETTUCCINE AL CINGHIALE Slow cooked wild boar ragù with pancetta, red wine, San Marzano tomatoes & pecorino Romano	£19.95	RISOTTO AI FUNGHI Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil	£17.50
SPAGHETTI ALL'ARAGOSTA Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes	£36	TROFIE AL SALMONE AFFUMICATO Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce	£18.95
CAVATELLI ALLA NORMA Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese	£17	BUCATINI ALLA CARBONARA Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano	£18
LINGUINE AI FRUTTI DI MARE Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes	£22.75	LINGUINE ALLE VONGOLE Palourde clams with their sweet flavour & plump meat are delicious in this classic Italian pasta dish with white wine, garlic, baby plum tomatoes & Calabrian chilli flakes	£19.75
TROFIE ALL'ARRABBIATA Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes	£14.95	LASAGNE Layers of pasta with slow cooked beef ragù, baked with a creamy bechamel sauce, pecorino Romano & fresh basil pesto	£18
FETTUCCINE ALLA BOLOGNESE Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano	£18.50	RAVIOLI DI ZUCCA E RICOTTA Roasted muscat pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino & black pepper	£17

PIZZA AL FORNO

We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace.

NAPOLETANA Pizza bianca with Italian sausage, friarielli broccoli, mozzarella & Calabrian chilli flakes	£16.25	PICCANTE Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes	£18
MARGHERITA PICCANTE CON BURRATA Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil	£18.50	CAPRICCIOSA Italian ham, San Marzano tomatoes, mozzarella, chestnut mushrooms & Leccino olives	£17
CALZONE Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli	£18	MARGHERITA Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil	£15.50
CAPRINO Goat's cheese, San Marzano tomatoes, grilled marinated vegetables & wild rocket	£17.50	PROSCIUTTO DI PARMA Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano	£18

New for Autumn & Winter.

SECONDI

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources. Passionate about provenance, our meat & poultry are fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.

VITELLO ALLA MILANESE Crispy veal escalope in breadcrumbs with lemon, garlic, rosemary & sage	£27	POLLO RIPIENO Crispy chicken breast stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto	£24.50
BRANZINO Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil	£27	BRASATO DI MANZO AL VINO ROSSO Slow cooked beef in red wine with garlic & thyme, toasted ciabatta	£21.50
CHEESEBURGER ALL'ITALIANA Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise	£18.50	TONNO AL PEPE Pepper line caught yellowfin tuna steak with garlic green beans, baby plum tomatoes & Leccino olives	£26.50
MERLUZZO ALLA NAPOLETANA Wild Atlantic cod with salame Napoli, new potatoes, baby plum tomatoes & fresh rosemary	£26.75	POLPETTE AL SUGO Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta	£19.50
SALTIMBOCCA DI POLLO Pan fried chicken escalopes with crispy Parma ham, sage, Marsala wine & lemon	£25.50	SCALOPPINE DI POLLO Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce	£24.50
MELANZANE ALLA PARMIGIANA Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto	£17	SALMONE Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce	£26.50

GRIGLIA

A traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour.

BISTECCA

The finest grass & grain fed Angus beef including the very best of British

SIRLOIN (300g/225g)	£41.25/£30.95
RIBEYE (300g/225g)	£43.75/£32.95
FILLET (225g)	£39.95

Served with fries and your choice from one of our freshly prepared sauces; green peppercorn, creamy mushroom, red wine, salsa verde

TAGLIATA DI MANZO

Ribeye on the bone (900g) to share, served with fries & a choice of two sauces

£79.50

CHATEAUBRIAND

Fillet steak (450g) to share, served with two sauces of your choice & roast new potatoes with garlic & rosemary

£75.50

CONTORNI

The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.

BROCCOLETTI Grilled tenderstem broccoli with butter & pecorino	£5.95	VERDURE ARROSTO Roast seasonal vegetables with rosemary	£5.95
SPINACI Spinach with garlic & extra virgin olive oil	£5.95	PATATE AL FORNO Roasted rosemary, garlic & olive oil potatoes	£5.50
PURÉ DI PATATE Creamy mashed potato	£5.50	PATATINE FRITTE CON TARTUFO Potato fries with truffle pecorino	£6.75
ZUCCHINE FRITTE Courgette fries	£5.95	PATATINE FRITTE Potato fries	£5.50
INSALATA DI RUCOLA Rocket & pecorino salad with extra virgin olive oil	£5.75	INSALATA DELLA CASA Mixed salad leaves with cucumber & baby plum tomatoes	£5.95

SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON – 6PM

HERB ROAST
MARINATED CHICKEN
£20.50

SLOW ROAST GRASS
FED BEEF RUMP
£22.50

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy.

BAMBINO
UNDER THE AGE OF 11
Offering a selection of classic Italian dishes in smaller portions.

VEGETARIAN, VEGAN OR GLUTEN INTOLERANT?
Ask your server to see our separate menus.

JOIN GINO REWARDS TODAY

OUR LIFESTYLE REWARDS CLUB

Earn points every time you drink & dine at any of our amazing restaurants, together with a Welcome Dining Gift. In addition, enjoy an array of many other Gino Lifestyle Rewards. Scan the QR code below to download the app and take a look at our latest seasonal magazine.

SCAN HERE



ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request.