

DINE ON OUR 3 COURSE SUNDAY LUNCH MENU FOR £25\* PER PERSON AND  
ENJOY A BOTTLE OF WINE FOR JUST £9.95\*\*. RESERVATION TIMES AVAILABLE BETWEEN 12-6PM.

# SUNDAY MENU

## STARTERS

### INSALATA DI TROTA AFFUMICATA

Smoked trout, charcoal roasted new potatoes, crisp fennel, pangrattato, boiled egg

### ASPARAGI GRIGLIATI (V)

Grilled English asparagus, lamb's lettuce, mustard zabaione

### ZUPPA DI EGLEFINO

A creamed smoked haddock and potato soup

### INSALATA DI BUFALA (V)

Buffalo mozzarella, Sicilian caponata, garlic croutons

### RISOTTO DEL PASTORE

Arborio rice with cured ham, salami, tomatoes, goat's milk cheese

## MAINS

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES  
AND MARKET FRESH VEGETABLES

### GALLETTO ARROSTO

Roasted young chicken glazed with wild flower honey, pan jus

### MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed gravy

### INSALATA DI PESCE SPADA

Grilled swordfish, crisp lettuce and grapefruit salad, wholegrain mustard dressing

### AGNELLO ARROSTO

Roasted leg of lamb marinated in mint and chilli, Yorkshire pudding, mint gravy

### LASAGNA ORTOLANA (V)

Baked layers of pasta with vegetables and mushroom béchamel

## DESSERTS

### PAVLOVA AL CIOCCOLATO

Chocolate and salted caramel Pavlova with Chantilly cream

### PAVLOVA DI FRUTTA

Mixed berry Pavlova with Chantilly cream

### GELATO

Assorted luxury ice creams & sorbets with a wafer biscuit

MAKE A RESERVATION

(V) - DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS. \*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. \*\*MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.