

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

### ZUPPA DI CAVOLFIORE (V)

Spiced cauliflower soup, garlic croutons

### PENNE ALL'AMATRICIANA

Smoked bacon and spicy tomato ragù, pasta tubes

### INSALATA CON PROSCIUTTO COTTO

Roasted ham, grilled peaches, wild rocket, goats milk cheese

### BRUSCHETTA CAPRESE (V)

Garlic crostone, buffalo mozzarella, vine tomato, red pepper pesto

### BIANCHETTI FRITTI

Deep fried whitebait, crisp lettuce salad, chilli and lemon dressing

## MAINS

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

### POLLO ARROSTO

Roasted half a chicken, garden peas, ham and cream sauce

### PLATESSA GRATINATA

Baked plaice fillet, herbed almond crumbs, fried potatoes

### MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed gravy

### GNOCCHI ALLA SORRENTINA (V)

Potato dumplings, tomato and basil sauce, mozzarella cheese

### AGNELLO ARROSTO

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

### MEZZELUNE AI FUNGHI PORCINI (V)

Porcini mushroom ravioli, mushroom cream, shaved parmesan, truffle oil

## DESSERTS

### CREMA DI LIMONE

Lemon posset with vanilla shortbread

### TORTA CAPRESE

Chocolate and almond cake with mascarpone

### GELATO

Assorted luxury ice creams & sorbets with a wafer biscuit

(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.