

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

BOOK

## STARTERS

### INSALATA MOZZARELLA (V)

Buffalo mozzarella, roasted pumpkin & pearl barley salad

### BRUSCHETTA CON FEGATINI DI POLLO

Grilled garlic ciabatta, chicken liver & Marsala wine cream

### ZUPPA DI PASTINACA (V)

Spiced parsnip and ginger soup, garlic croutons

### RAVIOLI CARCIOFI E MASCARPONE

Egg pasta parcels filled with artichokes and mascarpone,  
red wine butter, cured ham crumbs

### FUNGHI AL FORNO (V)

Portobello mushrooms, goat's milk cheese & onion chutney

## MAINS

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

### POLLO ARROSTO

Roasted half chicken, garden peas, ham & cream sauce

### ORATA

Grilled sea bream fillet, mussel & seaweed risotto

### MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed  
pan gravy

### RISOTTO CON CECI E CAVOLFIORE (V)

Chickpeas & grilled cauliflower risotto, toasted almonds

### AGNELLO ARROSTO

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

### ORECCHIETTE CON BROCCOLI (V)

Pasta ears with broccoli, spicy basil pesto and  
vegetarian cheese

## DESSERTS

### TORTA DI CIOCCOLATO

Chocolate truffle cake, salted caramel 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.