

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

MOZZARELLA IN CARROZZA

Fried mozzarella sandwich, spicy tomato sauce, poached hen's egg, cured ham crumbs

ZUPPA DI CAVOLFIORE (V)

Creamed cauliflower & roasted Jerusalem artichoke soup, garlic croutons

INSALATA CON FUNGHI (V)

Crisp lettuce, mushrooms & pickles, parmesan dressing

FUSILLI ARRABBIATA (V)

Pasta twists, spicy tomato & herb sugo

SALMONE AFFUMICATO

Beetroot cured salmon, orange & chicory salad

MAINS

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

POLLO ARROSTO

Roasted half chicken, lemon thyme & garlic gravy

TRIGLIA ALLA PIZZAIOLA

Red mullet fillets, spiced cherry tomato & olive sugo, sautéed potatoes

MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed red wine jus

TORTELLI DI ZUCCA (V)

Pumpkin & ricotta ravioli, sage butter, crushed amaretti

AGNELLO ARROSTO

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

ORZOTTO CON ANATRA

Pearl barley & shredded duck risotto, sweet potato crisps

DESSERTS

PAVLOVA CON RABARBARO

Yorkshire forced rhubarb & white chocolate pavlova

GELATO

Assorted luxury ice creams & sorbets with a wafer

(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.