SUNDAY MENU

STARTERS

INSALATA DI BUFALA (V)

Buffalo mozzarella, basil pressed vine tomatoes, red onions & chilli oil

VELLUTATA DI LENTICCHIE (V)

Creamed puy lentil soup, garlic & parmesan croutons

GUANCE DI MERLUZZO

Pan seared cod cheek, saffron potato, watercress & pea purée

PIADINA CON NDUJA

Piadina flat bread, spicy Nduja, sweet cherry tomato & wild rocket, crème fraîche

MOUSSE DI SALMONE

Salmon mousse, fennel salami crisp, avocado & spring onion salsa

VIOLETTE CON CREMA AL DOLCELATTE (V)

Purple potato filled ravioli, blue cheese cream & walnuts

MAINS

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

POLLO ARROSTO

Roasted half chicken, lemon thyme & garlic gravy

RAVIOLI ALLA MEDITERRANEA (V)

Black olive, sun dried tomato & ricotta filled ravioli, spiced cherry tomatoes & ricotta salata

MANZO ARROSTO

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

TROTA DI MARE

Mixed spice blackened sea trout, wilted spring greens, balsamic grapes

AGNELLO ARROSTO

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

CAVOLFIORE SPEZIATO (V)

Spiced cauliflower with onions, garlic, sweet corn, kale & roasted almonds

DESSERTS

TORTA FORMAGGIO

Strawberry & clotted cream baked cheesecake with lemon curd

GFLATO

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.