

SUNDAY MENU

STARTERS

ZUPPA DI PISELLI E PROSCIUTTO

Creamed garden pea soup, dehydrated cured ham crumbs

FRITTELLE DI GRANCHIO

Crab & potato cake, spiced cherry tomato compote

INSALATA DI BUFALA

Buffalo mozzarella, grilled peach, pistachio mortadella

BRUSCHETTA CON FAVE (V)

Garlic toasted bread, spiced broad bean & artichoke salsa

FUSILLI CON PESTO E RICOTTA SALATA (V)

Pasta twists with basil pesto, cherry tomatoes & ricotta salata

MAINS

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

POLLO ARROSTO

Roasted half chicken, lemon thyme & garlic gravy

INSALATA DI PASTA (V)

Warm pasta salad with spiced new & sweet potatoes, curly kale & fennel pollen dressing

AGNELLO ARROSTO

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

SPAGHETTI CON BUFALA E PISTACCHIO (V)

Spaghetti with shallots, buffalo mozzarella, pistachio crumbs

MANZO ARROSTO

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

NASELLO AL FORNO

Lemon baked hake fillet, cabbage & pancetta, creamed fennel

DESSERT

PAVLOVA

Strawberry & elderflower pavlova

(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.