

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

SCAMPI AL LIMONE E ZAFFERANO

Langoustine with sourdough, watercress, preserved lemon and saffron butter

PÂTÉ DI TROTA

Chalk bed trout pâté with fennel pollen crackers and dill mustard mayonnaise

MALLOREDDUS CON SALSICCIA TARTUFATA

Malloreddus with truffle sausage, pecorino sardo and white wine sauce

BRUSCHETTA AL CILIEGINO (V)

Smoked garlic and cherry plum tomato bruschetta topped with rocket oil and ricotta al forno

BRODO DI POLLO CON ORZO

Chicken and pearl barley broth served with seeded roll and whipped butter

MAINS

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

ARROSTO DI MANZO

Slow roasted sirloin of beef, Yorkshire pudding, horseradish and stout gravy

MERLUZZO CON FINOCCHI POMODORI E OLIVE

Roasted cod with fennel, tomato & nocellara olives with cold pressed olive oil

AGNELLO BRASATO

Braised lamb shank with creamed Yukon gold potato and herbed gremolata

POLLO ARROSTO

Lemon and herb roasted half chicken

LASAGNA AI FUNGI (V)

Mushroom lasagne

DESSERT

TORTA CAPRESE

Hazelnut & chocolate torte with rocher ice cream

(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.