

SUNDAY LUNCH MENU

1 COURSE £21 | 2 COURSE £28 | 3 COURSE £35

STARTER

CHEF'S SOUP OF THE DAY (V, VG)

PARMA HAM & MELON COCKTAIL

BRUSCHETTA *toasted bread, chopped & marinated tomatoes, garlic, olive oil & basil* (V, VG)

CHICKEN LIVER & PORT PATE *served with toasted bread & red onion chutney*

TRUFFLE ARANCINI *wild mushrooms & mozzaella breaded rice balls, served with pomodoro sauce* (v)

GAMBERONI *Butterfly King Prawns, wine, garlic & chillies* £4* SUPPLEMENT

PRAWN COCKTAIL *mixed leaves & Marie-rose sauce*

MAIN COURSE

ROAST OF THE DAY *served with all the trimmings*

PORK MEDALLIONS *served with roast trimmings*

FILLET OF SEA BASS *crispy leeks & cream sauce, served with roasted new potatoes*

BISTECCA TAGLIATA *sliced sirloin of beef, wild rocket & hand-cup chips* *£8 SUPPLEMENT

RISOTTO ZUCCA *butternut squash, mushroom & sage risotto* (V, VG, GF)

PIZZA MARGHERITA (V) OR PROSCIUTTO E FUNGHI *ham & mushrooms*

SPAGHETTI AMATRICIANA *pancetta, onions & tomato sauce*

DESSERT

AFFOGATO VANILLA GELATO & ESPRESSO COFFEE *

ADD FRANGELICO LIQUEUR *£3 SUPPLEMENT

CLASSIC TIRAMISU

CROSTATA DI MELA *apple flan & vanilla gelato*

2 SCOOPS OF GELATO *choose from vanilla, chocolate, strawberry, mint choc or salted caramel*

CANNOLLINI SICILIANI *biscuit rolls filled with ricotta cream,
pistachio crumbs & drizzled with chocolate*

SORBETTO *1 scoop mango or lemon sorbet* (VE, GF)

PLEASE LET YOUR WAITER KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES