



Sunday Lunch

1 COURSE £23 | 2 COURSE £30 | 3 COURSE £37

Home-Made Bread, Olive Oil & Butter £4.95

Marinated Olives £4.95

Starters

Chefs Soup of Day (v, ve, gf)

Beetroot Salad apple, goats cheese and balsamic (v, gf)

Chicken Liver & Port Parfait red onion chutney and toasted bread

Arancini tomato and mozzarella rice balls (v)

Prawn Cocktail marie rose and mixed leaves (gf)

Gamberoni butterfly king prawns, garlic, chillies and wine (gf) *£5 SUPPLEMENT

Main Course

Roast of the Day served with all the trimmings

Breaded Chicken served with fries, wild rocket and balsamic

Pork Medallions creamy mushroom marsala wine sauce, sauté potatoes and seasonal vegetables

Seabream a Limone sauté potatoes and seasonal vegetables

Spaghetti Puttanesca capers, olives, garlic & cherry tomatoes (v, ve)

Pizza Margarita (v) OR **Pizza Pepperoni**

Grilled Sirloin Steak hand-cut chips, rocket and balsamic (gf) *£10 SUPPLEMENT

Dessert

Profiteroles filled with vanilla cream and topped with chocolate sauce

Crostata di Mela apple tart served warm with vanilla gelato

Affogato one scoop vanilla gelato served with espresso coffee

* ADD FRANGELICO LIQUEUR £4 SUPPLEMENT

Tiramisu savoiardi soaked with espresso coffee and amaretto and mascarpone cream

Gelato OR Sorbetto | ONE SCOOP

*ADD EXTRA SCOOP FOR £3.50 EACH

SUITABLE FOR (V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

ALL OF OUR FOOD IS FRESHLY PREPARED TO ORDER

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING