

# SUNDAY LUNCH

AVAILABLE 12PM – 3PM | £27.95 PER PERSON

## STARTER

CHEF'S SOUP OF THE DAY <sup>(V, VG)</sup>

PRAWNS & MELON COCKTAIL *and marie-rose sauce*

BEETROOT CARPACCIO <sup>(V, VG)</sup> *with mozzarella, wild rocket, walnuts, pomegranate and balsamic glaze*

BRUSCHETTA <sup>(V, VG)</sup> *toasted bread, chopped & marinated tomatoes, garlic, olive oil and basil*

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

WHITEBAIT FRITTI *served with tartar sauce*

## MAIN COURSE

ROAST OF THE DAY *served with all the trimmings*

PORK MEDALLIONS *served with roast trimmings*

CATCH OF THE DAY *prawns, lemon and butter sauce, with roasted new potatoes and seasonal vegetables*

RISOTTO PRIMAVERA <sup>(V, VG, GF)</sup> *mixed spring greens and sage risotto*

PIZZA MARGHERITA <sup>(V)</sup> OR PROSCIUTTO E FUNGHI HAM & MUSHROOMS

TRUFFLE & PORCINI RAVIOLI *in a creamy sauce and parmesan shavings*

## DESSERT

AFFOGATO VANILLA GELATO & ESPRESSO COFFEE

ADD FRANGELICO LIQUEUR £3 SUPPLEMENT

CLASSIC TIRAMISU

CHEESECAKE *of the day, with fruit coulis*

2 SCOOPS OF GELATO

SICILIAN CANNOLLI *traditional rolled wafers filled with ricotta cream, pistachio crumbs and drizzled with chocolate*

THERE IS A 10% SERVICE CHARGE ADDED TO THE FINAL BILL