

SUNDAY EXAMPLE MENU SERVED

12NOON - 8PM

NIBBLES

Pane E Burro **£5.95**

Ciabatta, Oil & Balsamic

Mixed Olives **£5.00**

Garlic & Parsley Ciabatta **£5.75**

Fontina Cheese, Garlic & Parsley Ciabatta **£6.75**

Chopped Tomato, Fresh Basil, Garlic & Parsley Bruschetta Ciabatta **£6.75**

STARTERS - £8.00

Chef's Fresh Soup of the Day GF

Fresh Ciabatta Bread.

Caprese GF

Tomato Mozzarella Salad, Pesto Dressing

King Prawn & Smoked Haddock Mornay

Basil & Parmesan Crumb, Ciabatta Bread

Calamari Fritti

Squid Tube, Roasted Garlic & Parsley Mayonnaise

Prosciutto E Melone GF

Cantaloupe Melon, Parma Ham, Mint, Orange

ROASTS - £19.00

Roast Rump of Beef

Roast Chicken

Roast Pork Loin

Mixed Meat Platter (Supplement £2.50)

Stuffing, Seasonal Vegetables, Yorkshire Pudding, Roast Potatoes, Choice of condiments

NUT ROAST VG - £17.50

Nut Roast, Roast Potatoes & Vegetarian Gravy.

MAINS

Penne Con Pomodori Secchi (GF) V £16.95
Penne Pasta, Sundried Tomato, Olives, Chilli, Garlic Olive Oil

Sogliola GF £25.95
Whole Lemon Sole, Capper Butter, Fries, Chef's Mixed Salad

Lasagne Al Forno £15.95
Baked Rich Ground Beef, Tomato Sauce, Bechamel Sauce, Pasta Sheets

Trota In Padella GF £21.50
Trout Supreme, Pancetta, Chillies, Haricot Beans, Celeriac Puree

Fegato Alla Veneziana £22.95
Pan Fried Calves Liver, Caramelized Onions, Mash Potato, Broad Beans, Garlic & Thyme Jus

AGNELLO MILANESE £22.95
Breaded Lamb Cutlet, Spaghetti, Rich Pomodoro Sauce

DESSERTS - £7.00

Apricot & Apple Crumble
Vanilla Custard OR Ice Cream

Panna Cotta GF
Blackberry Coulis

Tortino Vegano V
Vegan Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits

CHOICE OF ITALIAN ICE CREAM (GF) VG or SORBET (GF) V
Ice Cream: Strawberry / Vanilla/Chocolate / Coffee / Fig & Honey / Salted Caramel
Sorbet Choices: Orange / Lemon / Champagne