

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

ZUPPA DI PORRI E FINOCCHI (V)

Roasted fennel and potato soup, butter fried gnocchi

PATE DI SGOMBRO AFFUMICATO

Smoked mackerel pate, spiced rhubarb purée, toasted focaccia

BUFALA E ASPARAGI (V)

Buffalo mozzarella, asparagus and garden pea salad, burnt lemon and chilli dressing

INSALATA DI POLLO E PATATE

Spiced chicken strips, apple and potato salad, crushed walnuts

CROSTATINA DI EGLEFINO

Creamed haddock, crisp butter pastry, leek and herb salad

MAINS

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

GALLETTO ARROSTO

Roasted young chicken glazed with wild flower honey, pan jus

CEFALO ALLA GRIGLIA

Seared grey mullet, wilted spring greens, mint and garlic dressing

MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed gravy

GNOCCHI (V)

Potato dumplings with roasted peppers, Datterino tomatoes and Pecorino cheese

AGNELLO ARROSTO

Roasted leg of lamb marinated in mint and chilli, Yorkshire pudding, mint gravy

DESSERTS

CROSTATATA AL CIOCCOLATO

Salted caramel and dark chocolate tartlet

CROSTATATA DI FRUTTA DI STAGIONE

Crème patissiere and fresh seasonal berry tartlet

GELATO

Assorted luxury ice creams & sorbets with a wafer biscuit

(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.