

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

INSALATA DI TROTA AFFUMICATA

Smoked trout, charcoal roasted new potatoes, crisp fennel, pangrattato, boiled egg

ASPARAGI GRIGLIATI (V)

Grilled English asparagus, lamb's lettuce, mustard zabaione

ZUPPA DI EGLEFINO

A creamed smoked haddock and potato soup

INSALATA DI BUFALA (V)

Buffalo mozzarella, Sicilian caponata, garlic croutons

RISOTTO DEL PASTORE

Arborio rice with cured ham, salami, tomatoes, goat's milk cheese

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

MANZO ARROSTO

Roasted prime beef sirloin, Yorkshire pudding, herbed gravy

INSALATA DI PESCE SPADA

Grilled swordfish, crisp lettuce and grapefruit salad, wholegrain mustard dressing

AGNELLO ARROSTO

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

LASAGNA ORTOLANA (V)

Baked layers of pasta with vegetables and mushroom béchamel

DESSERTS

PAVLOVA AL CIOCCOLATO

Chocolate and salted caramel Pavlova with Chantilly cream

PAVLOVA DI FRUTTA

Mixed berry Pavlova with Chantilly cream

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.