

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

PATÉ DI FUNGHI E NOCCIOLE (VE)

Paté of seasonal wild mushroom and hazelnut served with pumpernickel toast.

ZUPPA DI SEDANO RAPA

Creamed celeriac soup with fried mussels, sea herb dust served with a seeded roll and raw butter.

CARPACCIO DI SPIGOLA

Carpaccio of wild sea bass with pickled watermelon and green almonds.

TERRINA DI LEPRE

Hare, prune and pancetta terrine with turnips, pistachio and buttered toast.

FRITTELLE DI BARBABIETOLE E CAROTE (V)

Beetroot & carrot fritters with a horseradish and orange coleslaw.

MAINS

ARROSTO DI MANZO

Slow roasted sirloin of beef, Yorkshire pudding, roast potatoes and smoked onion gravy.

AGNELLO BRASATO

Braised lamb shank with a rich tomato and vegetable broth, Yorkshire pudding and crushed Jersey Royals.

ABOVE DISHES ARE SERVED WITH HERB ROASTED POTATOES AND MARKET FRESH VEGETABLES

MERLUZZO ARROSTO

Roasted cod with toasted barley flake risotto, vermouth and confit cherry plum tomatoes finished with a mustard green oil.

ORECCHIETTE DI GRANO ARSO (V)

Burnt wheat orecchiette with wild chicory and cacioavallo cheese.

POLLO IMPANATO CON CAPPERI

Breaded chicken escalopes served in a sauce of capers and parsley with buttered sprout tops.

DESSERT

BUDINO AL CARAMELLO

Earl Grey infused sticky toffee pudding with toffee sauce and clotted cream ice cream.

(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.

