

SUNDAY LUNCH

STARTERS

Homemade soup of the day served with warm rustic bread roll
Grilled goat's cheese, red onion marmalade, wild rocket & balsamic reduction
Smoked salmon, Atlantic prawns, avocado & tomato purée, Marie-Rose sauce
Duck liver pâté, apple & pear chutney, Grand Marnier reduction, toasted focaccia

MAINS

Fillet of sea bass, tian of wilted garlic spinach, crayfish, dill & saffron sauce
Roast strip loin of beef, Yorkshire pudding, roast potatoes, glazed parsnips
Cannelloni of ricotta and spinach, béchamel, passata, grated Grana Padano
Chicken breast served with sautéed new potatoes and pink peppercorn sauce

DESSERTS

Vanilla & raspberry jelly pannacotta, served with exotic fresh fruit
Homemade classic Italian tiramisu with coffee & amaretto liqueur
Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes
Chocolate & orange tart, fresh orange segments, vanilla ice cream

CHILDREN 7.95

1 COURSE 11.95

2 COURSES 15.95

3 COURSES 19.95

SUNDAY: 12pm – 10pm **ALL DAY**

ALL MAINS SERVED WITH SEASONAL VEGETABLES **OR** MIXED SALAD

A discretionary 10% service charge will be added to your bill