

SUNDAY LUNCH

STARTERS

Homemade soup of the day served with warm rustic bread roll
Spaghetti Bolognese, minced beef, in a traditional ragu sauce
Salmon & cod fish cake, mixed leaves, lemon wedge, garlic mayo
Goat's cheese in filo parcel, red onion marmalade, wild rocket leaves

MAINS

Supreme of cod, crayfish, wilted spinach in garlic, white wine, dill, saffron
Roast strip loin of beef, Yorkshire pudding, roast potatoes, glazed parsnips
Arborio risotto of wild mushrooms, sage, white wine, truffle oil, Grana Padano
Chicken breast, mozzarella & tomato, new potatoes, white wine, cream & basil

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 12.95

2 COURSES 17.95

3 COURSES 22.95

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