

SUNDAY LUNCH

STARTERS

Homemade soup of the day served with warm rustic bread roll

Parma ham, cantaloupe melon balls, strawberries, crème fraîche

Smoked salmon, crab mousse, prawns, avocado, Marie-Rose sauce

Grilled halloumi cheese, shredded cabbage, chilli, lemon oil, tsatsiki dip

MAINS

Fillet of sea bass, sautéed broccoli & green beans, lemon & caper butter

Roast strip loin of beef, Yorkshire pudding, roast potatoes, glazed parsnips

Gnocchi potato dumplings, grilled aubergine, basil, spicy Arrabiata sauce

Supreme of chicken, sautéed new potatoes, mushrooms, tarragon & white wine

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