

SUNDAY LUNCH

STARTERS

Homemade soup of the day served with warm rustic bread roll

Halloumi cheese, shredded cabbage, chilli, lemon, olive oil, tsatsiki

Braised confit of duck, orange & cress salad, Grand Marnier reduction

Salmon & cod fish cake, mixed leaves, lemon wedge, garlic mayonnaise

MAINS

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

Cannelloni of ricotta & spinach, béchamel, passata, Parmesan, mozzarella

Fillet of sea bass, sautéed broccoli & green beans, Atlantic prawns, saffron dill

Chicken breast, tomato & mozzarella, new potatoes, white wine & basil crème

DESSERTS

Homemade classic Italian tiramisu with coffee & amaretto liqueur

Trio of Italian cheeses, savoury biscuits, quince jelly, celery & grapes

Exotic fresh fruit served in a brandy snap basket, lemon & lime sorbet

Vanilla & caramel pannacotta, caramelised peach slices, physalis fruit

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