

SUNDAY LUNCH

STARTERS

Homemade fresh soup of the day served with warm bread roll

Duck liver pâté, served with balsamic Puy lentils & Melba toast

Goat's cheese in filo parcel, red onion marmalade, wild rocket

Smoked salmon, crayfish & crab mousse, avocado purée, lemon oil

MAINS

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

Fillet of sea bass, prawn crevette, wilted spinach, lemon & caper butter jus

Chicken supreme, sautéed new potatoes, mushroom, tarragon & vin blanc

Arborio rice risotto, asparagus, petit pois, spinach, mascarpone, white wine

DESSERTS

Chocolate & orange tart, fresh orange segments, vanilla ice cream

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

Raspberry & vanilla pannacotta, exotic fresh fruit, Grand Marnier syrup

Homemade Italian tiramisu, coffee, savoiardi biscuits, amaretto liqueur

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