

SUNDAY LUNCH MENU

I-COURSES £ 14.95 | 2-COURSES £ 18.95 | 3-COURSES £23.95

STARTERS

NDUJA SCOTCH EGG

with rocket and chili jam

KING PRAWNS

Chorizo, garlic, chili, lemon, focaccia

MEATBALLS

Fennel spiced meatballs, pomodoro sauce, grated parmesan, focaccia

DEEP FRIED MOZZARELLA PEARLS

Crushed cherry tomatoes, garlic, basil, balsamic (V)

BAKED CHESTNUT MUSHROOMS

Garlic, cream, truffle oil, parsley, topped with gran padano breadcrumbs, focaccia (V, VNO, GFO)

BRUSCHETTA

Grilled rosemary focaccia, cherry tomatoes, garlic, oregano. olive oil & pesto (V, VNO, GFO)

CEASAR

Ceasar salad, little gem, anchovies, parmesan and focaccia croutons (V)

MAINS

ALL OF OUR ROASTS ARE SERVED WITH GARLIC ROASTED POTATOES. BROCCOLI. ROASTED CARROT. ROSEMARY & SAGE YORKSHIRE PUDDING & PAN JUICE GRAVY

SLOW ROASTED PORK BELLY

Filled with italian herbs (GFO)

ROAST SIRLOIN OF BEEF

Garlic & rosemary roasted (GFO)

GARLIC ROAST CHICKEN

With italian herbs (GFO)

STUFFED ROASTED BUTTERNUT SQUASH

Vegetarian option (V, VNO, GFO)

SALMONE PUTANESCA

Tomato, red wine, olives, capers, oregano, parsley, crushed new potatoes (GFO)

OPTIONAL SIDES - £4.95

CAVOLO NERO
FONTINA CAULIFLOWER CHEESE
PIGS IN BLANKETS
PARMESAN TRUFFLE ROAST POTATOES

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals. DIETARY KEY: (V) = Vegetarian | (VN) = Vegan | (VNO) = Vegan Option | (GFO) = Gluten Free Option