

SUNDAY A LA CART MENU

12pm - 8pm (Last Orders 8pm)

STARTERS

SOUP OF THE DAY - 6 VGO

Ask server for details

BRUSCHETTA - 7 VGO

Tomatoes, garlic, basil, parmesan shavings

PRAWN COCKTAIL - 8

Classic starter with prawns and marie rose sauce

GARLIC BREAD - 7/8/7.5

Choice of: plain VG, cheese V, tomato VG

POTATO SKINS - 6 VGO GF

Served with garlic dip

BLACK PUDDING - 7.5

With peppercorn sauce served on toast

CHICKEN LIVER PÂTÉ - 7.5

Served with toasted bread

ROASTED CHICKEN WINGS - 7 GF

Roast chicken wings coated in buffalo sauce

BREADED MOZZARELLA BITES - 8 V

Served with bravas dip **[3 Pieces]**

CRISPY KING PRAWNS - 12

Tempura king prawns dressed with a sweet chilli sauce

SICILIAN ARANCINI - 8.5

Rice balls filled with beef ragu, taleggio cheese & parmesan shaving **[2 Pieces]**

MAINS

CARBONARA PASTA - 12

Egg yolk, pancetta, black pepper & cream, parmesan

ARRABIATA PASTA - 11 VG

Tomatoes, garlic & chilli sauce

Add Tuscan sausage or chicken + £3

SMOKED SALMON PASTA - 13

Smoked salmon, tomatoes, cream & white wine sauce

LASAGNE - 13

Oven baked traditional home-made beef lasagne

MARGHERITA PIZZA - 11 V

Fiordilatte mozzarella, San Marzano tomato, fresh basil & extra virgin olive oil

CAMPAGNOLA PIZZA - 13

White base, fiordilatte mozzarella, Italian sausage, porcini mushroom

DIAVOLA PIZZA - 13

Red base, fiordilatte mozzarella, San Marzano tomato, pepperoni

CAPRICCIOSA PIZZA - 13

Red base, fiordilatte mozzarella, San Marzano tomato, artichokes, ham, olives, chestnut mushroom

Extra Pizza Toppings +£2

SEABASS & PROSCIUTTO - 15

Served in a creamy saffron risotto

TEMPURA FISH & CHIPS - 15

Battered cod with mashed peas & tartare sauce

DUO DI CARNE - 18

Beef and chicken strips, wild mushroom, smoked pancetta in a red wine & rosemary sauce

CHEESE & HAM PLATTER - 21.50

Serrano ham, manchego, mahon, dolcelatte, parmesan & pecorino served with bread and a dip of jam

DESSERT

TIRAMISU - 7 V

Espresso coffee, savoiardi soaked biscuits, marscarpone cream & cocoa powder

CHEESECAKE OF THE DAY - 7 V

Ask server for details

HOMEMADE CHOC BROWNIE - 7 V

Served with ice cream

STICKY TOFFEE PUDDING - 7 V

Soft sponge cake topped with toffee sauce coated with chocolate

PROFITEROL BIANCO OR NERO - 7 V

Soft choux pastry filled with chocolate and coated in cream or filled with cream and coated with chocolate

GELATO - 6 V GF

Ask server for details

Vegan and gluten free desserts available, please ask your server



SCAN FOR ALLERGY INFORMATION

V Vegetarian VO Vegetarian Option VG Vegan VGO Vegan Option GF Gluten Free

Please inform your server if you have an allergy or intolerance

SUNDAY ROAST MENU

12pm - 8pm (Last Orders 8pm)

1 COURSE £17.95 | 2 COURSES £22.95 | 3 COURSES £26.95

STARTERS

SOUP OF THE DAY VGO
Ask server for details

BRUSCHETTA VGO
Tomatoes, garlic, basil, parmesan shavings

PRAWN COCKTAIL
Classic starter with prawns and marie rose sauce

GARLIC BREAD
Choice of: plain VG, cheese V, tomato VG

POTATO SKINS VGO GF
Served with garlic dip

BLACK PUDDING
With peppercorn sauce served on toast

CHICKEN LIVER PÂTÉ
Served with toasted bread

ROASTED CHICKEN WINGS GF
Roast chicken wings coated in buffalo sauce

BREADED MOZZARELLA BITES V
Served with bravas dip **[3 Pieces]**

CRISPY KING PRAWNS + £2
Tempura king prawns dressed with a sweet chilli sauce

SICILIAN ARANCINI
Rice balls filled with beef ragu, taleggio cheese & parmesan shaving **[2 Pieces]**

SUNDAY ROAST

ROAST CHICKEN
BELLY PORK
BEEF BRISKET

ROASTED LAMB LEG + £1.5
SIRLOIN OF BEEF + £2
Served pink or medium
TRIO MEAT + £3
Choose any three meats

All Sunday roasts served with homemade gravy, Yorkshire pudding, roasted potatoes & vegetables. **Cauliflower Cheese + £2**

Vegan option also available

DESSERT

TIRAMISU V
Espresso coffee, savoiardi soaked biscuits, marscarpone cream & cocoa powder

CHEESECAKE OF THE DAY V
Ask server for details

HOMEMADE CHOC BROWNIE V
Served with ice cream

STICKY TOFFEE PUDDING V
Soft sponge cake topped with toffee sauce coated with chocolate

PROFITEROL BIANCO OR NERO V
Soft choux pastry filled with chocolate and coated in cream or filled with cream and coated with chocolate

GELATO V GF
Ask server for details

Vegan and gluten free desserts available, please ask your server



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