## SUNDAY A LA CARTE MENU

## 12pm-5pm (Last Orders 5pm) Main menu served 5pm-8pm

## STARTERS

SOUP OFTHE DAY-6
Ask server for details
BRUSCHETTA - 7
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 vo, cheese (V) tomato (ve

## POTATO SKINS - 6 <br> Served with garlic dip

KING PRAWN SKEWERS - 10
Grilled king prawns, marinated in garlic, lemon \& olive oil dressing
CHICKEN LIVER PÂTÉ - $\mathbf{7 . 5}$
Served with toasted bread
ROASTED CHICKEN WINGS - 7
Roast chicken wings coated in buffalo sauce

## BREADED MOZZARELLA BITES - 8 <br> Served with bravas dip <br> CRISPY KING PRAWNS - 10 <br> Tempura king prawns dressed with a sweet chilli sauce

## SICILIAN ARANCINI - 8.5

Rice balls filled with beef ragu, taleggio cheese \& parmesan shaving

## CARBONARA PASTA-13

Egg yolk, pancetta, black pepper \& cream, parmesan

ARRABIATA PASTA-11
Tomatoes, garlic \& chilli sauce
Add Tuscan sausage or chicken $+£ 3$
SMOKED SALMON PASTA - 13
Smoked salmon, tomatoes, cream \& white wine sauce

## RAVIOLI MARE-18

Lobster filled ravioli with crab, tiger prawns, baby prawns, tomatoes, chilli \& garlic

LASAGNE-13
Oven baked home-made beef lasagne

## MAINS

## MARGHERITA PIZZA - 11

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

MEAT FEAST PIZZA - 14
Red base, fiordilatte mozzarella, San Marzano tomato, chicken, meatballs, ham \& pepperoni

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
MONKFISH - $\mathbf{2 1 . 5 0}$
Wrapped in parma ham, rocket, parmesan shavings, olive oil \& balsamic dressing

TEMPURA FISH \& CHIPS-15
Battered cod with mashed peas \& tartare sauce

## DUO DI CARNE - 19

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

## DESSERT

TIRAMISU-7
Espresso coffee, savoiardi soaked biscuits, marscarpone cream \& cocoa powder

STICKYTOFFEE PUDDING - 7
Soft sponge cake topped with toffee sauce coated with chocolate

CHEESECAKE OF THE DAY - 7
Ask server for details
HOMEMADE CHOC BROWNIE
Served with ice cream
VANILLA FLAN -7
Served with salted caramel sauce

PROFITEROL BIANCO OR NERO - 7
Soft choux pastry filled with chocolate and coated in cream or filled with cream and coated with chocolate
GELATO - 6
Ask server for details

> Vegan and gluten free desserts available, please ask your server


## SCAN FOR ALLERGY INFORMATION

Vegetarian (vo Vegetarian OptionGluten Free

## STARTERS

SOUP OFTHE DAY
Ask server for details
BRUSCHETTA V60
Tomatoes, garlic, basil, parmesan shavings
PRAWN COCKTAIL
Classic starter with prawns and marie rose
sauce
GARLIC BREAD
Choice of: plain $V_{6}$, cheese (v) tomato ve

## POTATO SKINS <br> V60 6 <br> Served with garlic dip

KING PRAWN SKEWERS
Grilled king prawns, marinated in garlic, lemon \& olive oil dressing
CHICKEN LIVER PÂTÉ
Served with toasted bread
ROASTED CHICKEN WINGS
Roast chicken wings coated in buffalo sauce

## BREADED MOZZARELLA BITES <br> Served with bravas dip

## CRISPY KING PRAWNS

Tempura king prawns dressed with a sweet chilli sauce

## SICILIAN ARANCINI

Rice balls filled with beef ragu, taleggio cheese \& parmesan shaving
GEISHA CROQUETTES
Crisp and golden croquettes with ham \& cheese filling

## SUNDAY ROAST

## SIRLOIN OF BEEF $+\mathbf{S} 2$

Served pink or medium (recommended)

ROAST CHICKEN

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

BEEF RIB + $\mathbf{~} 3$
Slow-cooked beef rib has been cooked for 4 hours to mouth-watering perfection

BELLY PORK
BEEF BRISKET

## ROASTED LAMB LEG + $\mathbf{5} .5$

## TRIO MEAT + ${ }^{\text {S }} 3$

Any three meats (excludes beef rib)

Vegan option also available

## DESSERT

TIRAMISU
Espresso coffee, savoiardi soaked biscuits, marscarpone cream \& cocoa powder
STICKYTOFFEE PUDDING
Soft sponge cake topped with toffee sauce
coated with chocolate

## CHEESECAKE OFTHE DAY

Ask server for details
HOMEMADE CHOC BROWNIE
Served with ice cream
vanilla flan
Served with salted caramel sauce

## PROFITEROL BIANCO OR NERO

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

GELATO
Ask server for details

Vegan and gluten free desserts available, please ask your server

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