Sunday Lunch

STARTERS

Homemade soup of the day served with ciabatta roll

Linguine pasta, smoked salmon, dill, cream, and white wine

Sautéed chicken livers, smoked pancetta, onion julienne, crostini

Breaded mushrooms with Gorgonzola, mixed leaves, garlic mayo

MAINS

Supreme of hake, sautéed French beans & broccoli, lemon butter

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

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

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

(ALL MAINS SERVED WITH SEASONAL VEGETABLES & NEW POTATOES)

DESSERTS

Warm chocolate tart, vanilla ice cream, fresh strawberries, fruit coulis

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

Vanilla & caramel pannacotta, served with winter berries, raspberry coulis

Homemade Italian tiramisu with coffee, savoiardi biscuits, amaretto liqueur

CHILDREN 9

2 COURSES 19

3 COURSES 25

Sunday 12pm – 5pm

A discretionary 10% service charge will be added to your bill