



Sunday lunch

Served from 12 noon

Dishes

	SML	LRG
Bruschetta con fave, menta & ricotta - Broad bean, mint & ricotta bruschetta served with lambs lettuce (v)	7.25	
Mixed antipasti Board - All the best bits together, including meat, fish, veg, cheese (n)	12.50	18.95
Arancini ai porcini e dolcelatte – Deep fried porcini risotto tear drops filled with dolcelatte served with thyme vellutata (v)	7.25	11.25
Risotto al cavolfiore - Creamed cauliflower risotto with truffle oil & rocket (v)	7.25	11.25
Overnight roast shoulder of lamb, roast potatoes, carrots, spring greens, Yorkshire pudding, cauliflower cheese & mint verde		12.95
Lasagne al guanciale di manzo con radicchio in agrodolce – Ox cheek, caraway & spinach lasagne with pickled radicchio & beetroot leaves		12.95
Insalata di capesante con pancetta & piselli - Pan seared scallops, fresh pea & ham hock broth with pea shoots		14.95
Kids roast	6.50	
Kids pasta – Farfalle pasta with tomato & basil sauce	4.95	

Dolci

Tiramisu - The classic 'pick me up'		5.25
Salame al cioccolato – Chocolate salame with strawberry mascarpone (n)		5.00
Semifreddo all ciliegia – Iced double cherry semifreddo served with maraschino shot		7.25
Gelati - Ice creams & sorbets (<i>please ask for flavours</i>)		3.50
Affogato - Shot of espresso with vanilla ice cream		3.50
Formaggi - Selection of artisan cheeses served with home made chutney & crackers	SML 6.50	LRG 10.00

Hair of the dog

(Overdone it this weekend ? ... One of these'll sort you out!)

Caffe' corretto – Shot of espresso 'corrected' with a shot of a sweet grappa	3.35
Bloody Mary – The classic, let us know how spicy you like it	5.50
Virgin Mary – All the spice but none of the booze	4.50
Portonic – White port & tonic, served long over ice, with fresh basil & lemon	6.50
Bellini/Bellini Rosso – Prosecco with white peach/raspberry puree	6.50
Multi Vit Bucks Fizz – Prosecco with orange, carrot & lemon juice	6.50
Spritzoni – Aperol & prosecco topped with soda	6.50