

## SUNDAY MENU

Selection of roasts available all day Sunday

## FIXED PRICE MENU

Available Monday to Friday, 12.00-19.00

2 courses 11.95, 3 courses 15.45

Based on a main, starter and/or a pudding from the list below

### STARTERS

Chicken Wings with Plum Sauce & Sesame Seeds 

Soup Of The Day 

Salmon, Dill & Mustard Fishcake & Salad

Asparagus, Poached Egg, Parmesan & Herbs

### MAIN COURSES

Prawn & Scallop Panciotti

Gammon & Pineapple Hawaiian Pizza

Cumberland Sausages & Mash

Chicken Caesar Salad 

Mushroom Tagliatelle 

Chicken Burger & Frites 

Ribeye Steak Sandwich & Frites (£1 supplement)

Mac 'N' Cheese 

### PUDDINGS

Affagato - gelato & espresso

Lemon Posset 

Spanish Doughnuts with Chocolate Sauce 

Chargrilled Pineapple with Mango Frozen Yoghurt 

Choux Bun with Chocolate Gelato

## WHILE YOU WAIT

MIXED OLIVES 2.25 

SMOKY CHILLI NUTS 1.95   

## SHARERS

### GARLIC PIZZETTE


Hand rolled pizzette topped with either garlic butter, caramelised onions, aged Parmigiano-Reggiano & rocket 6.95

or  
garlic butter, caramelised onions, goat's cheese, cherry tomatoes & baby spinach 7.95



### RUSTIC BREADS

Roasted garlic, pomodoro & pan amboli 4.95  


### STICKY PLATTER

Sticky pork ribs with watermelon, sesame seeds, chicken wings, lamb koftas, flatbread, tzatziki & gypsy salad 15.95 

### MEDITERRANEAN MEZZE

Baba ghanoush, harissa hummus, tzatziki, chermoula crusted flatbread & dukkah crusted aubergines 11.95  

### BOX BAKED CAMEMBERT

Box baked Camembert, white grape & onion jam with rustic toast 10.95 

## STOVE/GRILL/ROTISSERIE

### CHICKEN, LEEK & APPLEWOOD CHEESE PIE

Homemade pie with a rich Applewood cheese sauce topped with puff pastry served with lemon thyme mash 11.95

### FILLET STEAK

Served with fondant potato, enoki mushroom gratin & veal jus 22.95

### LAMB RUMP

Oven roasted served with soubise sauce, asparagus, peas & chorizo dauphinoise 16.95

### WEST COUNTRY BEEF BURGER

With onion, gherkin, mustard mayo, cheese, relish & frites 10.95  
Add chorizo, bacon or mushroom 11.95  
Add black & blue Gorgonzola & mushroom 12.95

### SPIT ROAST CHICKEN

With aioli, Asian slaw & frites 12.95   
or with hot piri-piri sauce, Asian slaw & frites 13.45 

### PORK BELLY

Braised in marmalade & Szechuan pepper served with pomme purée & cooking liquor, green beans & roasted pine nuts 13.95 

### RIBEYE STEAK

Fresh horseradish, parsley butter & frites 17.95

### BATTERED HADDOCK

Frites, tartare sauce & minted mushy peas 11.95

### FISH PIE

Smoked haddock & Tiger prawns, Applewood cheese mash & crispy pangrattato 12.95

### LEMON SOLE

Pan-fried with a brown shrimp beurre noisette 17.95

### FISHCAKES

Salmon, dill & coarse grain mustard fishcakes with orange, fennel & rocket salad 9.95

### GAMMON, EGG & FRITES


Spit roasted gammon with free range hens egg & smoked salt seasoned frites 10.45

### SEABASS




Oven baked with sweet garlic & herbs served on wilted spinach & baby potatoes 17.95

## LEAVES

### DUCK SALAD

Crispy duck tossed with mooli, sesame seeds, carrot & cucumber in a plum & hoisin sauce 7.95(sm) 11.95(lg) 

### HOUSE SALAD

Green beans, orange, grapefruit, asparagus, beetroot, pumpkin & sesame seeds & pomegranate, topped with hazelnut dukkah 6.95(sm) 9.95(lg)   


Add roasted salmon supreme 9.95(sm) 12.95(lg)  
Add chicken supreme 9.95(sm) 12.95(lg)

### SEARED TUNA SALAD


Tuna steak seared & served on a plum, watercress, mooli & spring onion salad dressed with mirin sauce 14.95

## STARTERS


### ARANCINI BREADED RISOTTO BALLS

Three-grain crispy risotto balls filled with mozzarella & roasted sweet peppers served with green chilli mayonnaise 4.95 

### LAMB KOFTAS

With yoghurt dressed gypsy salad 6.95 

### FRESHLY MADE SOUP OF THE DAY

With artisan bread - see Chef's daily specials 4.95 

### CHARGRILLED ASPARAGUS

Poached free-range hen's egg & hollandaise 6.25 

### BRUSCHETTA

Tomato, balsamic vinegar, red onion, garlic & fresh basil 4.95 

### SCALLOPS

Market price

### MUSHROOM BRIOCHE

Mushrooms in a creamy sauce on toasted brioche with crema di pecorino 6.95

### GAMBAS

Whole gambas cooked in garlic butter with aioli, served with rustic bread 8.45 

### PANCETTA HASH

Savoy cabbage, pancetta lardons & potato with béchamel sauce, topped with a free-range hen's egg & crispy pancetta 7.45

## FIRED PIZZAS

### MARGHERITA

Tomatoes, mozzarella, oregano & basil 7.95 

### GAMBERETTI

Tiger prawns, courgettes, chillies & tomatoes 10.45

### PICCANTE

Pepperoni, chorizo, tomatoes & jalapeños 10.95

### RUSTICA

Mediterranean vegetables, goat's cheese & tomatoes 9.45

### CARNE

Italian luganega sausage, chorizo, pepperoni, chicken & chillies 12.95

### POLLO

Tom spit roast chicken, Gorgonzola & roasted Mediterranean vegetables 10.45

### EXTRA TOPPINGS 1.50

## PASTA

### CHICKEN AND MUSHROOM SPAGHETTINI

Skin-on roasted chicken supreme on spaghetti pasta with a classic creamy mushroom sauce 8.95(sm) 12.95(lg)

### PRAWN & SCALLOP PANCIOTTI PASTA

Handmade pasta parcels of scallop & prawn with tomato & saffron sauce 8.95(sm) 13.95(lg)

### CANNELLONI AL FORNO

Butternut squash, spinach, ricotta & tomato sauce 10.95

### CACCIATORE LASAGNE

Lasagne of slow cooked pulled pork cooked in tomato frito, white wine & red peppers 10.50

### TAGLIATELLE BOLOGNESE

Tagliatelle pasta with a rich Bolognese sauce topped with pangrattato 7.95(sm) 12.95(lg)

### TIGER PRAWN & CHORIZO LINGUINE

Linguine pasta with Tiger prawns, chorizo & crab with tomato & chilli 8.95(sm) 12.95(lg)

### THREE-GRAIN RISOTTO

Homemade risotto of the day (spelt, barley & rice) 6.95(sm) 10.95(lg)

## SIDES

GREEN & BROAD BEANS WITH MINT BUTTER 2.95 

POTATOES, CHILLI, SEA SALT 2.95 

BELGIAN FRITES 2.95 

CABBAGE, LEEKS & PEAS 2.95 

GREEN SALAD 2.95 

Contains Nuts 

Contains Seeds 

Vegetarian 