

LUNCH ON SUNDAYS

2 COURSES £30 3 COURSES £34

Served between 12.00 pm - 4.00 pm A la carte menu always available

STARTERS

ZUPPA DEL GIORNO

Daily made fresh soup, garlic croutons

BRUSCHETTA FUNGHI (v)

Toasted bread with creamy garlic mushrooms

CROSTATA DI EGLEFINO

Creamed natural smoked haddock and garden pea tartlet

PATE ALLA CIBO

Smooth duck & chicken liver pate with Marsala wine and whipped butter, spiced plum & apple jam, toasted bread

MAIN COURSES

MANZO ARROSTO / ROASTED BEEF RIB EYE

Prime beef rib eye roasted in grain mustard, served with herb roasted potatoes, mixed vegetables, rich red wine gravy and Yorkshire pudding

PARMIGIANA DI MELANZANE (v)

Baked layers of aubergines, mozzarella, tomatoes and basil

SALMONE ARROSTO / ROASTED SALMON

Salmon roasted with lemon and cherry tomatoes, served with herb roasted potatoes and mixed vegetables

POLLO ARROSTO / ROASTED CHICKEN

Thyme and garlic roasted half a chicken, accompanied by herb roasted potatoes, mixed vegetables and gravy

DESSERTS

ASSIETTE DI DOLCI

Mixed selection of freshly made dessert

(please refer to your server)