



Sunday Lunch Special Menu

*Two Courses £19.95, 3 courses £23.95 **

** Both menus include a glass of pink Prosecco on arrival and a tea/coffee!*

Antipasti Starters

Paté di fegato d'anatra, creme caramel al profumo di arancia.

*Home made duck liver paté with an orange creme caramel topping,
served with freshly toasted brioche bread.*

Terrina di salmone affumicato con barbabietola.

Smoked salmon terrine with marinated beetroot served with Horse Radish crème fraîche.

Ravioli all'aragosta con zucchine, scalogno al profumo di dragoncello nella sua salsa.

*Homemade ravioli filled with fresh lobster, courgettes and shallots with tarragon
in a homemade lobster bisque.*

Zuppa del giorno

Soup of the day

Secondi Mains

Stinco di agnello alla menta con jus di agnello al timo e purée di patate e aglio arrosto.

*Local lamb shank slow cooked in mint and served with a lamb and thyme jus on potato
mash with roast garlic.*

Filetto di merluzzo marinato alla zenzero.

Fresh fillet of cod marinated in ginger, with a lobster and tiger prawn ragù on a bed of celeriac purée.

Petto di pollo con prosciutto ed asparagi con vellutata di cipolla e moscato e polenta.

*Fresh english corn fed Chicken breast stuffed with prosciutto and asparagus on an onion
and Muscat velouté served with grilled polenta.*

Specialità del giorno dello Chef.

Chef's special of the day.

Dolci Desserts

Tiramisu con salsa all'anice e sambuca.

Home made Tiramisu served with an aniseed and sambuca sauce.

Torta di limone con salsa di mirtilli.

Home made lemon tart served with berries and lemon sorbet.

Formaggi misti italiani e europei.

Our chef's selection of four cheeses served with crackers, chutney and grapes.

Please let us know if you have any food allergies or special dietary requirements.