

DINE ON OUR 3 COURSE SUNDAY LUNCH MENU FOR £25* PER PERSON AND ENJOY A BOTTLE OF WINE FOR JUST £9.95**. RESERVATION TIMES AVAILABLE BETWEEN 12-6PM.

SUNDAY MENU

STARTERS

PROSCIUTTO D'ANATRA

Foraged herb smoked duck prosciutto, poached egg and asparagus with sourdough crostone

CARCIOFI ARROSTO CON GRANO SARACENO (V)

Roasted Jerusalem artichoke, buttermilk dressing and buckwheat groats

RAVIOLI CON RADICCHIO E CHEVINGTON (V)

Ravioli of Chevington cheese with radicchio and toasted pine nuts

ZUPPA DI SPINACI E FUNGHI (V)

Soup of spinach and chestnut mushrooms served with a seeded roll and whipped sea salt butter

CROCCHETTE DI BACCALÀ

Salt cod fritters with watercress emulsion

MAINS

MAIN COURSES ARE SERVED WITH HERB ROASTED POTATOES AND MARKET FRESH VEGETABLES

ARROSTO DI MANZO

Slow roasted sirloin of beef, Yorkshire pudding, horseradish and stout gravy

LOMBATA DI MAIALE

Roasted loin of Gloucester old spot pork with burnt apple and sage served with crackling and Yorkshire pudding

POLLO ARROSTO

Half roasted chicken marinated with wild garlic, oregano and lemon

FILETTO DI ORATA

Fillets of gilt head bream, anchovy and lemon dressing, buttered rainbow chard

SPAGHETTI CON MELANZANE (V)

Spaghetti with roasted aubergines, chilli and tomato sauce

DESSERT

CROSTATATA CON FRAGOLE E BASILICO

Custard tart with strawberries and basil

(V) – DENOTES DISHES SUITABLE FOR VEGETARIANS. SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN SMALL BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS.

*ALL PRICES ARE INCLUSIVE OF VAT. A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. PAYMENT BY CHEQUE IS NOT ACCEPTED. **MINIMUM OF 2 PEOPLE PER OFFER. A SELECTED BOTTLE OF WINE APPLIES, PLEASE ASK YOUR SERVER FOR DETAILS. THE WINE OFFER OF £9.95 CAN BE EXTENDED THROUGHOUT THE DURATION OF YOUR MEAL WHILST SEATED AT YOUR TABLE.