

Sunday Roast

Starters

Prawn & Crayfish cocktail with our own made from scratch Marie Rose sauce	6.95
Nduja Calabrese Calabrian spreadable hot salame on toasted Italian bread	5.65
BBQ Spare Ribs marinated in barbecue and spicy sauce served with side salad	5.50
As a main, with chips	10.50
Calamari Fritti deep-fried and coated in semolina and plain flour, salt and pepper with marinara sauce and a wedge of lemon	5.50
Smoked Salmon on honey and mustard dressed salad	5.25
Caprese vine tomato, buffalo mozzarella, wild rocket with extra virgin olive oil	5.00
Soup of the day with toasted ciabatta bread	4.50



Mains

Trio of Beef, Lamb and Pork roasts with potatoes roasted in goose fat, rosemary, thyme, red onion and garlic accompanied by seasonal vegetables	15.95
Lamb shank slow cooked with our cream mash potato and seasonal vegetables	14.95
Pan-fried Sea bass fillet on basil, mashed potato with fresh tomatoes and olives, finished with a drizzle of basil oil	13.50
Roast Sirloin Angus Beef rolled in mustard with Yorkshire pudding, rich beef gravy, potatoes roasted in goose fat, rosemary, thyme, red onion and garlic accompanied by seasonal vegetables	12.25
Roast Leg of Lamb with rich gravy and potatoes roasted in goose fat, rosemary, thyme, red onion and garlic accompanied by seasonal vegetables	11.25
Roast Pork Loin with crackling and potatoes roasted in goose fat, rosemary, thyme, red onion and garlic accompanied by seasonal vegetables	10.25
Roast Half-Chicken free range and 100% British with homemade stuffing, chicken gravy, potatoes roasted in goose fat, rosemary, thyme, red onion and garlic accompanied by seasonal vegetables	10.25
Spinach and Ricotta Tortelloni handmade with tomato sauce topped with parmesan	9.25

Dessert

See our counter for inspiration, freshly made everyday

