

PANE E BURRO - £4.95 Ciabatta, Oil & Balsamic • MIXED OLIVES - £4.00

SAMPLE SUNDAY LUNCH MENU

1 COURSE £13.95; 2 COURSES £19.95; 3 COURSES £25.95 - SERVED 12NOON - 4PM

STARTERS

CHEF'S FRESH SOUP OF THE DAY (GF) (V)

Served With Ciabatta Bread

MUSSELS

Served With Fennel and White Wine Sauce

PANNACOTTA DI CAPRA

Goats Cheese Pannacotta, Heritage Beetroot Carpaccio, Beetroot Sponge, Candid Walnuts

SMOKED DUCK & FIGS

Smoked Duck with Honey Roasted Figs and Gorgonzola

SPAGHETTI CARBONARA

In a Creamy White Sauce and Pancetta

MAINS

ROAST RUMP OF BEEF • ROAST CHICKEN (GF)

ROAST LOIN OF PORK • MIXED MEAT PLATTER (Supplement £2.00)

All Served with Seasonal Vegetables, Yorkshire pudding, Roast Potatoes, Choice of Sauces

VEGETABLE NUT ROAST (V)

With Apricot & Goats Cheese served with Roast Potatoes & Vegetarian Gravy

ANATRA GLASSATA

Honey Glazed Breast of Duck, Confit Leg Anna Potato, Crispy Kale Almonds, Cherry Gel, Cherry Jus

HALIBUT ARROSTO

Pan Roasted Halibut, Fennel & Pancetta Rosti, Buttered Kale, Brown Shrimp & Lemon Butter

BRODETTO DI PESCE

Salmon, Crab Bisque & Mussels

ROSEMARY AND PUMPKIN RISOTTO GF

With Rosemary Oil Essence

FETTUCCHINE ALL'ARRABBIATA (V)

In a Spicy Tomato Sauce

DESSERTS

ENNIO'S TIRAMISU (V)

Finger Biscuits soaked in Coffee Liqueur, Mascarpone Cheese dusted with Cocoa Powder

TORTINO AL LIMONE (V)

Glazed Sicilian Lemon Tart, Blueberry Meringue, Lemon Sorbet

PANNACOTTA GF

White Chocolate Panna Cotta, Strawberry Jelly, Pistachio Biscotti

CHOICE OF ITALIAN ICE CREAM (GF) (VG) or SORBET (GF) (V) (VG)

Ice Cream: Rum & Raisin/Vanilla/Strawberry/Chocolate/Coffee/

Pistachio/Salted Caramel

Sorbet Choices: Orange/Lemon/Champagne