

SAMPLE SUNDAY LUNCH MENU

1 COURSE £17.00; 2 COURSES £24.00; 3 COURSES £30.00

SERVED 12NOON - 8PM

NIBBLES

PANE E BURRO - Ciabatta, Oil & Balsamic -£5.25

MIXED OLIVES - £4.00

GARLIC & PARSLEY CIABATTA - £4.75

FONTINA CHEESE, GARLIC & PARSLEY CIABATTA -£5.75

CHOPPED TOMATO, FRESH BASIL, GARLIC & PARSLEY BRUSCHETTA CIABATTA -
£5.75

STARTERS

CHEF'S FRESH SOUP OF THE DAY

Fresh Ciabatta Bread.

PRAWN COCKTAIL

Cherry Tomato, Cucumber, Baby Gem Lettuce.

GRILLED PEARS & GORGONZOLA

Toasted Almonds.

INSALATA DI COPPA

Thinly Sliced Cured Pork, Rocket, Parmesan, Olive Oil.

GAMBERONI ARRABIATA

King Prawns, Spicy Tomato Sauce, Rigatone Pasta.

ROASTS

ROAST SIRLOIN OF BEEF ~ GARLIC AND ROSEMARY ROAST CHICKEN

~ ROAST RIB-EYE OF PORK ~ MIXED MEAT PLATTER (Supplement £2.00)

Seasonal Vegetables, Yorkshire pudding, Roast Potatoes, Choice of condiments

VEGETABLE NUT ROAST (VG)

Apricot & Goats Cheese Nut Roast, Roast Potatoes & Vegetarian Gravy.

MAINS

ENNIOS FISH AND CHIPS

Beer Battered Hake, Hand Cut Chips, Crushed Petit Pois, Tartare Sauce.

MUSSELS LINGUINE

White Wine, Cream, Garlic, Parsley.

SHREDDED CONFIT DUCK SPAGHETTI

Chilli, Garlic, Spring Onion, Olive Oil, Rosemary.

LASAGNE AL FORNO

Shredded Beef Brisket, Tomato Sauce, Bechamel, Pasta.

MISTO DI PESCE

Grilled Fish & Shellfish, Buttered New Potato, Celeriac & Fennel Remoulade, Lemon Butter Sauce. (GF)

ROSEMARY AND PUMPKIN RISOTTO

Pine Nuts, Rosemary Oil Essence.

10oz RIB-EYE STEAK

*Hand Cut Chips, Grilled Tomato, Flat Mushroom & Romsey Watercress.
(Supplement £12.95)*

BRANZINO AL FORNO

*Whole Seabass Baked With Salt & Lemon,
Rocket & Parmesan Salad & Choice of Potato.
(Supplement £9.95)*

DESSERTS

CHOCOLATE MOUSSE

Dark Chocolate Mousse, Orange Mascarpone, White Chocolate Aero.

TORTINO AL LIMONE

Sicilian Lemon Tart, Torched Italian Meringue.

APPLE, PEAR & BLACKBERRY CRUMBLE

Vanilla Ice Cream.

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*

(27/09/20)

V - Vegan VG – Vegetarian GF – Gluten Free

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.