

Sunday Lunch Menu

1 COURSE £12.95; 2 COURSES £18.95; 3 COURSES £24.95

SERVED 12NOON - 4PM

STARTERS

CHEFS FRESH SOUP OF THE DAY [GF]

served with Ciabatta Bread

CALAMARI FRITTI

served with Garlic Mayonnaise

COARSE PORK TERRINE

served with Sun Dried Tomato and Red Pepper Chutney

WARM TALEGGIO AND MUSHROOM TART V

served with Rocket Salad and Walnuts

PENNE ARRABBIATA (V) [GF] V

in a Spicy Tomato Sauce

CLASSIC PRAWN COCKTAIL (Supplement £2.50) [GF]

served with Brown Bread

FRESH SCALLOPS AND PRAWNS (Supplement £2.50) GF

served in a Thermidor Sauce

MAINS

ROAST SIRLOIN OF BEEF

ROAST CHICKEN

ROASTED LEG OF LAMB

MIXED MEAT PLATTER (Supplement £4.50)

*all served with Seasonal Vegetables, Yorkshire Pudding,
Roast Potatoes, Choice of Sauces [GF]*

VEGETABLE NUT ROAST V

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

COD FILLET [GF]

*with Sun Dried Tomato Crust, served with Mash Potato and
Garlic Butter Sauce*

GNOCCHI ALLA GENOVESE V

with Vegetarian Pesto and Green Beans

CHEF'S FISH SELECTION (Supplement £5.50) GF

*Fish Fillets with Mussels, Prawns, Calamari, Crevettes
served with mixed Salad, Potato Cake and Lemon Butter*

DESSERTS

TORTA AL CIOCCOLATO (V)

Belgian Chocolate and Raspberry Torte

ENNIO'S CLASSIC TIRAMISU V

with Cacao Dusting

RASPBERRY PANNACOTTA GF

Ennio's Pannacotta with Raspberry Coulis

CHOICE OF ITALIAN ICE CREAM VGF OR SORBET (V) VGF

IceCream: Rum&Rasin/Vanilla/Strawberry/Chocolate/Coffee/
Pistachio/Salted Caramel

Sorbet Choices: Orange/Lemon/Champagne

WHILST EVERY CARE IS TAKEN WE CANNOT GUARANTEE THAT OUR INGREDIENTS ARE NUT FREE

(V) - Vegan V - Vegetarian GF - Gluten Free

[GF] - Can be made gluten-free on request