

# SUNDAY LUNCH

1 course 17.95 – 2 course 23.95 – 3 course 28.50

*(Enjoy a complimentary Aperol Spritz or glass of Prosecco on us)*

## starters

### Bruschetta Al Pomodoro

Freshly baked, toasted focaccia topped with ripe vine tomatoes, fresh basil, garlic and extra virgin olive oil

### Bruschetta Funghi All' Aglio

Marinated garlic mushrooms with fresh parsley and cracked black pepper, served on freshly baked focaccia

### Gamberoni All'Aglio & Chilli

King prawns sautéed with fresh garlic, chilli and parsley, served on freshly baked focaccia

### Gamberoni Alla Diavola

Juicy king prawns cooked with cherry tomatoes and fresh chilli, served on freshly baked focaccia

## mains

*All Sunday roasts are served with crispy garlic & rosemary roast potatoes, crushed carrot & swede, mashed potato, honey glazed roast parsnip, seasonal vegetables, freshly made yorkshire pudding & house-made gravy - Baked cauliflower cheese - 5.50*

**Beef - Ribeye | Roast Chicken Supreme | Roast Lamb | Nut Roast**

### Lasagna 15.50

Layers of slow-cooked ragù, fresh pasta sheets, creamy béchamel, mozzarella and Parmigiano Reggiano, baked until golden and served with freshly baked focaccia

### Neapolitan Pizza

Choose any pizza from our menu

## desserts

### Sticky Toffee Pudding

House-made sticky toffee pudding served with vanilla gelato

### Cheese Cake

House-made lemon or pistachio cheese cake

### Tiramisu

House-made vanilla mascarpone, savoiardi lady fingers soaked in coffee & kahlú coffee liqueur

### Apple Tart

House-made apple tart served with vanilla gelato

### Chocolate Brownie

House-made chocolate brownie served with vanilla gelato

Subject to change! Please inform us of any allergies or dietary requirements as we are unable to guarantee that our dishes will be completely allergen free!