



Sunday Lunch Menu

2 course £18.50 – 3 course £22.50

Starter

- Steamed mussels with spring onions and white wine
- Deep fried squid and whitebait served with homemade tartar sauce
- Butterfly sardines with herb crust, olive oil and balsamic
- Antipasto all'Italiana - Selection of Italian cold cuts
- Soup of the day
- Buffalo mozzarella, beef tomato and pesto dressing (V)
- Penne all'arrabiata – Penne pasta with tomato sauce, black olives and chilli (V)

Main Course

- Fillet of sea bass with prawns and cherry tomato
 - Baked salmon with lemon butter and asparagus
 - Strips of liver, onion, red wine and bacon
 - Fillets of chicken with mushroom and cream
 - Pan fried veal escalope with lemon jus
 - Beef Stroganoff (£2.00 Supplement)
 - Beef medallion with peppercorn sauce (£4.00 Supplement)
 - Baked aubergine, tomato sauce, and Grana Padano (V)
- Carrots, cabbage and sautéed potato are served with the main**

Dessert

- Homemade Italian tiramisu
- Profiteroles and chocolate sauce
- Amaretto trifle with Di Saronno liqueur and almond flakes
- Chef's panna cotta of the day
- Selection of Italian ice cream or Lemon Sorbet
- Cheese and Biscuit (£5.00 Supplement)

Daily special supplement:

Starter £2.50, Main Course £3.50, Dessert £2.00

Menu available on Sundays till 4.30pm. Other vegetarian options are available.
Please inform us of any allergies. All prices inclusive of V.A.T. An optional service charge of 10.00% will be added.