

SUNDAY MENU

SERVED FROM 12 NOON

Everything is cooked to order, so delays may occur during busy periods, so sit back, relax, and enjoy your time with us.
 Please allow up to 40 minutes for your main course if not ordering a starter


This menu is available all day from 12.00 midday

Starters

Vegan Bruschetta  8.50
 vegan cream cheese, guacamole, tomato jam,
 rocket, toasted sourdough

Arancini **V** 8.50
 tomato and garlic and mozzarella arancini, with
 spicy arabiatta sauce

Calabrian ribs 8.95
 sticky harissa spiced pork spare ribs

Tomato and red pepper soup  6.50
 freshly made tomato & red pepper soup served
 toasted sourdough

Chicken lollipops 7.95
 crispy chicken lollipops, sweet chilli sauce

Prawn and chorizo bruschetta **Go** 8.95
 pan fried spicy prawns and chorizo, chilli and
 garlic oil, on a garlic bruschetta

Mushroom bruschetta **V Go** 7.50
 with a mushroom, brandy and mustard sauce,
 with toasted sourdough, pangratatta

Pate Toscana 8.25
 chicken liver pate, with Italian brandy, toasted
 sourdough soldiers and red onion marmalade

Risotto **V** 8.95
 risotto of butternut squash, pine nuts, sage leaf

Mains

Shoulder of lamb **Go** 18.95
 Yorkshire pudding, sage and onion
 stuffing with traditional vegetables

Roast Sirloin of beef **Go** 18.95
 prime roast Sirloin of beef, (served pink unless
 requested) Yorkshire pudding, sage and onion
 stuffing with traditional vegetables

Smoked haddock **G** 18.95
 naturally smoked haddock with mashed
 potatoes, seasonal greens with a prawn,
 butter and cream sauce


Roast chicken **Go** 17.95
 breast of chicken, Yorkshire pudding, sage and
 onion stuffing with traditional vegetables

Scampi 16.95
 crispy whole tail breaded scampi, triple cooked
 chips, homemade tartare sauce, pea salad

Smaller appetites **Go** 14.95
 for those with a smaller appetite. Choose from:
 beef, lamb or vegetarian sausage

Vegetarian sausage **V** 12.95
 Yorkshire pudding, sage and onion
 stuffing with traditional vegetables

Risotto **V** 17.95
 risotto of butternut squash, pine nuts, sage leaf

Falafel linguine  starter 8.95/main 16.95
 fried chickpea balls, red onion, chilli, broccolini
 and pomodorino sauce

Childrens menu also available.
 Please ask your server


Pizza

Pepperoni **Go** 13.95
 pepperoni, tomato, mozzarella

Broken meatball **Go** 13.95
 broken braised lamb and beef meatballs,
 rich tomato ragu, buffalo mozzarella

Diavola (SPICY) **Go** 13.95
 N'duja, fresh chilli, spicy Calabrian
 sausage, Salsa di Fuoco **Go**

Carne **Go** 13.95
 chicken, pepperoni, ham, pancetta


Meat free  **Go** 13.95
 chargrilled vegetables, rocket, vegan mozzarella,
 sun blushed tomatoes, with a sweet chilli sauce

Margherita **V Go** 12.95
 mozzarella, tomato, oregano

Rosso salads 16.95

dressed mixed leaves tomatoes, cucumber, sweet peppers, red onion,
 coleslaw, sundried tomato and raisin couscous, garlic flatbread
 with a caper and raisin dip. Choose from:

Chicken
 Tuna
 Smoked Salmon

Falafel 
Goats cheese and honey
Chick pea and olives 

Sides to share

Fries and aioli 3.50
Bowl of roast potatoes 3.50
Extra vegetables 3.00
Extra Yorkshire (each) 1.00
Mashed potatoes 4.00

ITALIAN STYLE
CAULIFLOWER CHEESE
 Rich, baked cauliflower,
 pangritata,
 grated parmesan, charred
 cauliflower leaves 6.75

Desserts

Yorkshire cream tea **Go** 7.50
 Yorkshire pudding, with strawberry preserve,
 vanilla ice cream and clotted cream

Sticky date pudding 7.95
 steamed sponge pudding, made with finely chopped dates, toffee sauce,
 vanilla ice cream

Lemon drizzle cake 7.95
 with clotted cream

Pizookie 7.50
 baked chocolate chip cookie dough with vanilla ice cream

Chocolate brownie 7.95
 with vanilla ice cream

Pannacotta **V** 7.95
 vanilla with a granola and fruit compôte

New York cheesecake 7.50
 baked vanilla cheesecake, with fruit compôte

Ice cream 6.95
 three scoops of your choice, choose from:
 strawberries & cream, pistachio & almond, double cream vanilla,
 chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate



Don't forget to validate your parking
 Failure to do so **will** result in
 a parking charge

V These dishes are suitable for vegetarians  **V** These dishes are suitable for vegans
G These dishes are suitable for a gluten-free diet **Go** These dishes can be made suitable for a gluten free diet.



Please ensure you clearly advise your server should you require a gluten-free option

A discretionary Service Charge of 9% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.


White wine

175ml / 250ml / bottle

- Lupo Nero, Bianco**  5.50/7.85/22.00
Sicily (12%abv)
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit.
- Pinot Grigio, Rocca Estate**  5.50/7.85/22.00
Veneto, Italy (12%abv)
A dry, fuller, more floral style, with racy, balanced fruit
- Chardonnay, Grande Passolo**  7.00/9.95/28.00
Puglia, Italy (13.5%abv)
Full of tropical fruit pineapple and melon flavours on the palate
- Sauvignon Blanc, Mission** 7.00/9.95/28.00
Marlborough, New Zealand (13%abv)
Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.
- Vermentino, Amoruccio**  6.90/9.85/27.50
Sicily, Italy (12.5%abv)
Tropical and balanced, fragrant and fresh, excellent with fish and shellfish
- Gavi di Gavi, Villa Casetta**  35.00
Piedmont, Italy (12%abv)
Piemonte's most celebrated white wine. Intensity and finesse of the Cortes
- Shoreline, Lyme Bay**  35.00
Devon, England (11.5%abv)
Well-balanced with crisp acidity & complex layers. A palate of lemon and lime with a background of herbaceous notes.
- Sauvignon Blanc, Bottega**  35.00
Collio, Italy (13%abv)
The fragrance of grapefruit peel accompanied by hints of banana, and lychee
- Soave, Bertani,**  40.00
Veneto, Italy (12.5%abv)
Sage and mint, elderflower and cherry blossom waft into the nostrils, followed by a shot of peach and apricot on the tongue.

Rosé wine

175ml / 250ml / bottle

- Lupo Nero Rosato**  5.50/7.85/22.00
Puglia, Italy (12%abv)
Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits
- White Zinfandel, Jack Rabbit** 6.25/8.90/25.00
California (9%abv)
Delicate floral aromas, and a fresh, light sweetness
- Château Miraval Rosé** 38.00
France (13%abv)
Light-medium bodied, Aromatic, Crisp, Delicate, Dry. Elegance personified..



Cocktails marked with a # are available as alcohol-free Mocktails, using premium alcohol free spirits

Aperol Spritz 8.50
Aperol, prosecco, topped with soda

Tablerone 8.50
Baileys, Kahlua, Frangelico, milk, honey

Frozen Strawberry Daiquiri 8.00
Havana Club rum, lime, strawberries

East 8 Hold-up 8.50
Gin, Aperol, pineapple juice, lime juice, sugar syrup

Scroppino 8.50
Vodka, Prosecco, lemon sorbet and mint leaves

Rosso 43 8.50
Vodka, Liquor 43, orange juice, prosecco

Havana Mojito 8.50
Havana Club, fresh lime, mint, sugar, soda

Negroni Rosso 8.50
Gin, Martini Rosso, Campari, orange marmalade, over ice

Espresso Martini 8.50
Vodka, Kahlua, fresh espresso

French Martini 8.50
Vodka, Chambour, pineapple juice

Pornstar Martini 8.50
Vodka, passionfruit syrup, passionfruit liqueur, house prosecco

Red wine

175ml / 250ml / bottle

- Malbec, Cordero con Piel de lobo**  7.15/10.00/30.00
Valles Calchaquies Argentina (13%abv)
Rich, filled with berries, plum jam, and the elegant scent of violets
- Rioja Crianza, Carlos Serres**  6.90/9.85/27.50
Rioja, Spain (13%abv)
Mature red fruit, spices and licorice hints, well structured, fresh & fruity
- Shiraz, The Black**  6.90/9.85/27.50
South Australia, Australia (14.5%abv)
Blackberry and plum, toasty vanilla and spicy oak
- Cabernet Sauvignon, Armonia**  5.50/7.85/22.00
Maule Valley, Chile (13%abv)
fruity, medium bodied with black fruit flavours and vanilla noted finish
- Lupo Nero, Rosso**  5.50/7.85 /22.00
Puglia, Italy (12.5%abv)
Dark berry fruit with a ripeness that only the Mediterranean sun can bring
- Merlot, Rocca Estate**  6.00/8.60/24.00
Veneto, Italy (12%abv)
Youthful, fruity style from the soft, fleshy character of the Merlot grape
- Primitivo, Papale**  48.00
Manduria, Italy (14.5%abv)
If you enjoy rich, full bodied, velvety red wine, then this is the one for you!
(The Pope's Favourite)
- Valpolicella, Lenotti**  33.00
Bardolino, Italy (13%abv)
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds
- Sangiovese Primitivo, Amoruccio** 6.25/8.90/25.00
Puglia, Italy (13.5%abv)
This wine shows a deep red colour. A complex bouquet with notes of violet and ripe red fruit. A round and smooth taste with well-balanced acidity and good structure. A very versatile wine to be enjoyed with food

Fizz

125ml/bottle

- House Prosecco** 5.25/27.00
Veneto, Italy (from 11%abv)
- House Rosé Prosecco** 27.00
Milan, Italy (11%abv)
- Bottega Millesimato Brut** 27.00
Veneto, Italy (11%abv)
- Bottega Dei Poeti Rosé** 27.00
Veneto, Italy (11%abv)
- Prosecco Bottega Gold**
- Prosecco Bottega Gold Rosé**
- Veneto, Italy (11%abv)
- Mini bottle 200ml 10.00
Bottle 750ml 45.00
Magnum 1500ml 90.00
Jereboam (The Ultimate Showstopper) 3000ml 150.00
- Bottega ZERO Gold** 23.00
Veneto, Italy (0%abv)
- Bottega ZERO Rosé** 23.00
Veneto, Italy (0%abv)
- Veuve Cliquot** 85.00
- Moet et Chandon** 75.00
- Bollinger** 85.00
- Laurent Perrier Rosé** 120.00

Gin/Vodka Tonics

The following drinks are made with full 50ml (double) measures of award winning Gin or Vodka, complete with a **FEVER-TREE** mixer

Lemon and Lime 8.00
Fever-Tree Premium Indian Tonic Water

Flower Power 8.00
Fever-Tree Elderflower Tonic Water

Strawberry Fields 8.00
Fever-Tree Aromatic Tonic Water, crushed strawberries

Amalfi Coast 8.00

English Garden 8.00
Fever-Tree Sicilian Lemon Tonic Water

Hot Lips 8.00
Fever-Tree Ginger Beer

Ginger Spice 8.00
Fever-Tree Spiced Ginger Ale