


# 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

**Bruschetta**  **Go 8.95**  
 vegan cream cheese, guacamole, tomato jam,  
 rocket, toasted sourdough

**Calabrian ribs 9.50**  
 sticky harissa spiced pork spare ribs

**Arancini V 9.50**  
 Smoked haddock & Salmon served with dill &  
 horseradish cream, crispy leeks

**Tomato and red pepper soup**  **6.95**  
 freshly made tomato & red pepper soup served with  
 crusty sourdough

**Chicken lollipops 8.50**  
 crispy chicken lollipops, sweet chilli sauce

**Prawn and chorizo bruschetta Go 9.50**  
 pan fried spicy prawns and chorizo, chilli and  
 garlic oil, on a garlic bruschetta

**Mushroom bruschetta V Go 7.95**  
 with a mushroom, brandy and mustard sauce,  
 with toasted sourdough, pangrattata

**Pate Toscana 9.50**  
 chicken liver pate, with Italian brandy, toasted  
 sourdough soldiers and red onion marmalade

**Risotto V 9.50**  
 risotto of butternut squash  
 pine nuts & sage leaf

## Mains

**Shoulder of lamb Go 19.95**  
 Yorkshire pudding, sage and onion  
 stuffing with traditional vegetables

**Roast Sirloin of beef Go 19.95**  
 prime roast Sirloin of beef, (served pink unless  
 requested) Yorkshire pudding, sage and onion  
 stuffing with traditional vegetables

**Smoked haddock G 19.95**  
 naturally smoked haddock with mashed  
 potatoes, seasonal greens with a white wine  
 and garlic cream sauce


**Roast chicken Go 18.95**  
 breast of chicken, Yorkshire pudding, sage and  
 onion stuffing with traditional vegetables

**Scampi 18.95**  
 crispy whole tail breaded scampi, triple cooked  
 chips, homemade tartare sauce, pea salad

**Smaller appetites Go 15.95**  
 for those with a smaller appetite. Choose from:  
 beef, lamb or vegetarian sausage

**Vegetarian sausage V 15.95**  
 Yorkshire pudding, sage and onion  
 stuffing with traditional vegetables

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

**Falafel linguine  starter 9.50/main 17.50**  
 fried chickpea balls, red onion, chilli, broccolini  
 and pomodorino sauce

Childrens menu also available.

## Pizza

**Pepperoni Go 14.50**  
 pepperoni, tomato, mozzarella

**Broken meatball Go 14.50**  
 broken braised lamb and beef meatballs,  
 rich tomato ragu, buffalo mozzarella

**Diavola (SPICY) Go 14.50**  
 N'duja, fresh chilli, spicy Calabrian  
 sausage, Salsa di Fuoco Go

**Carne Go 14.95**  
 chicken, pepperoni, ham, pancetta



**Meat free  Go 14.50**  
 chargrilled vegetables, rocket, vegan mozzarella,  
 sun blushed tomatoes, with a sweet chilli sauce

**Margherita V Go 13.95**  
 mozzarella, tomato, oregano

## Rosso salads 17.95

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 4.00**  
**Bowl of roast potatoes 4.00**  
 Extra vegetables 4.00  
 Extra Yorkshire (each) 1.50  
 Mashed potatoes 4.00

**ITALIAN STYLE**  
**CAULIFLOWER CHEESE**  
 Rich, baked cauliflower,  
 pangrattata, grated parmesan,  
 charred cauliflower leaves

## Desserts

**Yorkshire cream tea Go 8.95**  
 Yorkshire pudding, with strawberry preserve,  
 vanilla ice cream and clotted cream

**Sticky date pudding 8.50**  
 steamed sponge pudding, made with finely chopped dates, toffee suce,  
 vanilla ice cream

**Lemon drizzle cake 7.95**  
 with mascarpone

**Pizookie 7.95**  
 baked chocolate chip cookie dough with vanilla ice cream

**Chocolate brownie 7.95**  
 with vanilla ice cream

**Cornetti  V 7.95**  
 with vegan vanilla ice cream

**Cheesecake 7.95**  
 baked vanilla cheesecake, with fruit compôte

**Ice cream 7.50**  
 three scoops of your choice, choose from:  
 strawberries & cream, pistachio & almond, double cream vanilla,  
 chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate



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V These dishes are suitable for vegetarians  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 10% 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**  6.00/8.60/24.00  
Sicily (12%abv)  
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit

**Pinot Grigio, Rocca Estate**  6.00/8.60/24.00  
Veneto, Italy (12%abv)  
A dry, fuller, more floral style, with racy, balanced fruit

**Chardonnay, Grande Passolo**  7.50/10.75/30.00  
Puglia, Italy (13.5%abv)  
Full of tropical fruit pineapple and melon flavours on the palate


**Sauvignon Blanc, Mission** 7.25/10.35/29.00  
Marlborough, New Zealand (13%abv)  
Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours

**Vermentino, Amoruccio**  7.25/10.35/29.00  
Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish

**Gavi di Gavi, Villa Casetta**  38.00  
Piedmont, Italy (12%abv)  
Piemonte's most celebrated white wine. Intensity and finesse of the Cortes

## Rosé wine

175ml / 250ml / bottle

**Lupo Nero Rosato**  6.00/8.60/24.00  
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** 6.75/9.60/27.00  
California (9%abv)  
Delicate floral aromas, and a fresh, light sweetness

**Château Miraval Rosé** 40.00  
France (13%abv)  
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance


**Whispering Angel Château d'Esclans** 49.00  
France (13%abv)  
Dry, beautifully pale pink, fresh red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate

**Château d'Esclans Rock Angel** 69.00  
France (13.5%abv)  
Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish

For a full list of wines, Champagnes and cocktails, please ask a member of staff for our Drinks Directory

## Red wine

175ml / 250ml / bottle


**Lupo Nero, Rosso**  6.00/8.60 /24.00  
Puglia, Italy (12.5%abv)  
Dark berry fruit with a ripeness that only the Mediterranean sun can bring


**Cabernet Sauvignon, Armonia**  6.25/8.95/25.00  
Maule Valley, Chile (13%abv)  
fruity, medium bodied with black fruit flavours and vanilla notes on the finish

**Merlot, Rocca Estate**  6.25/8.95/25.00  
Veneto, Italy (12%abv)  
Youthful, fruity style from the soft, fleshy character of the Merlot grape


**Sangiovese Primitivo, Amoruccio** 7.25/10.35 /29.00  
Puglia, Italy (13.5%abv)  
This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food

**Rioja Crianza, Carlos Serres**  30.00  
Rioja, Spain (13%abv)  
Mature red fruit, spices and licorice hints, well structured, fresh & fruity

**Shiraz, The Black**  30.00  
South Australia, Australia (14.5%abv)  
Blackberry and plum, toasty vanilla and spicy oak

**Malbec, Don David Reserva**  35.00  
Valles Calchaquies Argentina (14%abv)  
Rich, filled with berries, plum jam, and the elegant scent of violets

**Valpolicella, Lenotti**  35.00  
Bardolino, Italy (13%abv)  
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds

**Primitivo, Papale**  50.00  
Manduria, Italy (14.5%abv)  
Rich, full bodied, velvety red wine, The Pope's Favourite!

## Fizz

125ml/bottle

**House Prosecco** 5.25/27.00  
Veneto, Italy (from 11%abv)

**Bottega Millesimato Brut** 27.00  
Veneto, Italy (11%abv)  
**Bottega Dei Poeti Rosé** 27.00  
Veneto, Italy (11%abv)

**Prosecco Bottega Gold / 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

**Moët et Chandon** 75.00

**Bollinger** 85.00

**Laurent Perrier Rosé** 120.00



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