

SERVED 2pm – 5pm

2 COURSES **£18** | 3 COURSES **£21.50**

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of the team about the ingredients in your meal when you order, Thank you.

Sunday Lunch

While you wait

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| Mixed olives plain or garlic & chilli | 3.25 | Garlic bread with cheese & tomato | 4.50 |
| Garlic bread with cheese | 4.25 | Garlic bread with tomato | 4.25 |
| Garlic bread | 3.95 | | |

Antipasti

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| SAUTÉ MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA Mushrooms with a garlic, white wine & cream sauce with smoked pancetta | 6.95 | PORK & BEEF MEATBALLS In a tomato & herb sauce served with rosemary & sea salt ciabatta | 7.75 |
| CAPRESE SALAD Mozzarella & tomato with a pesto & rocket salad | 6.75 | SEARED KING SCALLOPS Prosciutto and sauce vierge <i>(2.50 Supplement)</i> | 10.50 |
| DUCK LIVER & SMOKED BACON PATE Served with red onion chutney & toasted ciabatta | 6.95 | GLAZED BBQ PORK RIBS Meaty pork ribs slow cooked in tomato, fragrant herbs & spices <i>(2.00 Supplement)</i> | 8.95 |
| STEAMED MENAI MUSSELS With a creamy garlic & white wine sauce | 7.95 | YELLISONS GOATS CHEESE CANNELLONI Goats cheese, sun dried tomato & pesto cannelloni | 6.95 |

Mains

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| CENETTA ROAST BEEF Mash & roast potatoes, roast carrots, savoy cabbage with pancetta, Yorkshire pudding & thyme gravy | 14.95 | POACHED SALMON & KING PRAWNS Avocado, tomato & rocket salad dressed with balsamic vinegar | 13.50 |
| 200G FILLET STEAK Fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables <i>(6.50 Supplement)</i> | 23.95 | GRILLED SALMON TAGLIATELLE Gremolata, smoked salmon, asparagus, peas, broad beans & samphire | 14.50 |
| PEPPERED 250G RIB EYE STEAK Prime rib eye steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes <i>(3.50 Supplement)</i> | 21.95 | RISOTTO PRIMAVERA WITH CHICKEN Tomato based risotto with Mediterranean vegetables & parmesan crisp | 15.95 |
| DUO OF BEEF FILLET Wild mushrooms sauce & pink peppercorn cream sauce served with dauphinoise potatoes & seasonal vegetables <i>(6.50 Supplement)</i> | 23.50 | CHICKEN TAGLIATELLE CARBONARA Cream, egg, pancetta & parmesan | 15.95 |
| ROAST RUMP OF LAMB With roast beetroot wild mushrooms and fondant potato <i>(3.00 Supplement)</i> | 19.95 | LASAGNE Layers of pasta with beef ragu, tomato & cheese sauce | 12.50 |
| PESTO CHICKEN Pan fried chicken breast in a creamy pesto sauce with potato fondant & fresh vegetables | 16.50 | BEEF FILLET & DOLCELATTE PIZZA Tomato, mozzarella, strips of beef fillet, dolcelatte, mushrooms, red onion, capers, rocket & balsamic reduction | 12.50 |
| PAN FRIED SEA BASS With braised fennel, crispy capers & fondant potato | 18.50 | DIABOLO PIZZA Tomato, mozzarella, spicy Nduja sausage, chorizo, chilli, rocket & a garlic & herb sauce | 11.95 |
| | | SEAFOOD MARINARA PIZZA Mozzarella, oregano, mussels, squid, anchovies, king prawns & black olives | 11.50 |

Sunday Lunch

Sides & Sauces

| | | | |
|--|------|----------------------------|------|
| Parmesan polenta chips | 3.50 | Cenetta onion rings | 3.25 |
| Fresh chips | 3.50 | Mixed salad | 3.25 |
| Dauphinoise potatoes | 3.50 | Pepper sauce | 3.50 |
| Rocket & parmesan salad | 3.50 | Marsala sauce | 3.50 |
| Braised fennel and almond salad | 3.50 | Wild mushroom sauce | 3.50 |
| Seasonal vegetables | 3.95 | Dolcelatte sauce | 3.50 |
| Crispy deep fried courgettes | 3.50 | | |

Desserts

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| TIRAMISU Italian classic served with a shot of Amaretto | | AFFOGATO Select vanilla, salted caramel or peanut butter ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys | 4.95 |
| APRICOT PANNA COTTA With almond biscotti | 4.95 | | |
| CHOCOLATE & SEVILLE ORANGE DELICE With dark chocolate crumble | 5.50 | | |
| SICILIAN LEMON TART With Italian meringue and raspberry sorbet | 5.50 | | |
| CHEESE PLATTER A selection of British & Continental cheeses, served with quince jelly & grapes | (2.50 Supplement) 7.95 | | |

SELECTION OF ICE CREAM

With a choice of toppings served at the table & a choice of raspberry coulis, passion fruit syrup or warm, dark chocolate sauce.

Pistachio • Salted Caramel • Vanilla • Peanut butter • Chocolate • Strawberry

SELECTION OF SORBETS

Choose 2 or 3 scoops of our delicious fruit sorbet Raspberry • Orange • Mango.

2 SCOOPS 3.95

3 SCOOPS 4.95