

**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

<b>Mixed olives plain or garlic &amp; chilli</b>	3.25	<b>Garlic bread with cheese &amp; tomato</b>	4.50
<b>Garlic bread with cheese</b>	4.25	<b>Garlic bread with tomato</b>	4.25
<b>Garlic bread</b>	3.95		

## Antipasti

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

## Mains

<b>CENETTA ROAST BEEF</b> Mash & roast potatoes, roast carrots, savoy cabbage with pancetta, Yorkshire pudding & thyme gravy	14.95	<b>POACHED SALMON &amp; KING PRAWNS</b> Avocado, tomato & rocket salad dressed with balsamic vinegar	13.50
<b>200G FILLET STEAK</b> Fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables <span style="float: right;"><i>(6.50 Supplement)</i></span>	23.95	<b>GRILLED SALMON TAGLIATELLE</b> Gremolata, smoked salmon, asparagus, peas, broad beans & samphire	14.50
<b>PEPPERED 225G SIRLOIN STEAK</b> Prime sirloin steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes <span style="float: right;"><i>(3.50 Supplement)</i></span>	21.95	<b>RISOTTO PRIMAVERA WITH CHICKEN</b> Tomato based risotto with Mediterranean vegetables & parmesan crisp	15.95
<b>DUO OF BEEF FILLET</b> Wild mushrooms sauce & pink peppercorn cream sauce served with dauphinoise potatoes & seasonal vegetables <span style="float: right;"><i>(6.50 Supplement)</i></span>	23.50	<b>CHICKEN TAGLIATELLE CARBONARA</b> Cream, egg, pancetta & parmesan	15.95
<b>ROAST RUMP OF LAMB</b> With roast beetroot wild mushrooms & fondant potato <span style="float: right;"><i>(3.00 Supplement)</i></span>	19.95	<b>LASAGNE</b> Layers of pasta with beef ragu, tomato & cheese sauce	12.50
<b>PESTO CHICKEN</b> Pan fried chicken breast in a creamy pesto sauce with potato fondant & fresh vegetables	16.50	<b>BEEF FILLET &amp; DOLCELATTE PIZZA</b> Tomato, mozzarella, strips of beef fillet, dolcelatte, mushrooms, red onion, capers, rocket & balsamic reduction	12.50
<b>PAN FRIED SEA BASS</b> With braised fennel, crispy capers & fondant potato	18.50	<b>DIABOLO PIZZA</b> Tomato, mozzarella, spicy 'Nduja sausage, chorizo, chilli, rocket & a garlic & herb sauce	11.95
		<b>SEAFOOD MARINARA PIZZA</b> Mozzarella, oregano, mussels, squid, anchovies, king prawns & black olives	11.50

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## Sides & Sauces

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

## Desserts

<b>TIRAMISU</b>		<b>AFFOGATO</b>	
Italian classic served with a shot of Amaretto	5.50	Select vanilla, salted caramel or peanut butter ice cream & “drown it”	
<b>TORRONE PARFAIT</b>		in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys	4.95
With crushed amaretti coating & chantilly cream	5.75		
<b>CHOCOLATE BROWNIE</b>			
With fudge & salted caramel ice cream	5.75		
<b>RASPBERRY &amp; ALMOND TART</b>			
With fresh raspberries & vanilla ice cream	5.75		
<b>CHEESE PLATTER</b>			
A selection of British & Continental cheeses, served with quince jelly & grapes	7.95		
	<i>(2.50 Supplement)</i>		

### 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