

3 COURSE SUNDAY LUNCHEON

£24.50

STARTERS

HELP YOURSELF FROM A WIDE SELECTION OF ANTIPASTI
SPECIALITIES FROM VARIOUS REGIONS OF ITALY
WHICH ARE SERVED FROM THE HORS D'OEUVRES TABLE

MAIN COURSES

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING

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FILLET OF BEEF WITH FRESH SAUTÉ SPINACH & GRATIN POTATOES SERVED
WITH EITHER A BAROLO SAUCE OR PLAIN GRILLED (8 OZ, SUPP £9.00)

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ROAST LEG OF NEW SEASON LAMB WITH ROSEMARY GRAVY

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CALVES LIVER WITH SAUTÉ ONIONS AND THYME WITH CRISP PANCETTA

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GRILLED DOVER SOLE WITH SEASONAL VEGETABLES
& SAUTÉ POTATOES (14-16OZ, SUPP £15)

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SEA BASS FILLET WITH A PRAWN AND LOBSTER SAUCE

SWEETS AND DESSERTS FROM THE TROLLEY
A SELECTION OF ICE CREAMS
A SELECTION OF CHEESES (£6.00 SUPPLEMENT)

WHILST EVERY EFFORT IS MADE TO BE EXTREMELY CAREFUL, IT IS WITH REGRET THAT WE CANNOT
GUARANTEE ANY OF OUR DISHES TO BE FREE OF NUT TRACES.
SHOULD YOU HAVE A FOOD ALLERGY OF ANY KIND, PLEASE MENTION TO THE WAITING STAFF
VAT INCLUDED- ALL BILLS ARE SUBJECT TO A 12.5% SERVICE CHARGE.