

SUNDAY ROAST MENU!

1 COURSE £18 | 2 COURSE £24 | 3 COURSE £29

SMALL PLATES

BURRATA v

Creamy Burrata | Candied Orange | Chilli Orange Jam

POLPETTE

Beefy, Pork Shoulder Meatballs In A Rich Confit Tomato Sauce, Parmesan Basil Cream, Finished With Pecorino

ARANCINO

Ask Our Staff For Flavour Of The Day!

SHETLAND MUSSELS

Shetland Mussels Steamed In White Wine, Garlic, Saffron & Creme Fraiche

THE ROAST

Caramelised Celeriac Puree | Black Garlic Roasties | Yorkshire Pudding | Charred Pancetta Hispi Cabbage
Rainbow Chantonay Carrots | Bone Marrow Gravy

STUFFED CHICKEN BALLOTINE

MARINATED BEEF RUMP

ROAST SHOULDER OF LAMB

STUFFED PORTOBELLO MUSHROOM v

EXTRA MARINATED BEEF RUMP OR ROAST LAMB +8

KIDS ROAST £10

BEEF RUMP OR ROAST SHOULDER OF LAMB
SERVED WITH A YORKIE, ROASTIES, RAINBOW
CARROTS, STUFFING & OUR HOUSE GRAVY

Who Wants Gelato? Choose Any Flavour
From Our Display For Just £3 Extra...

SIDES

YORKIE PUDDINGS v +4
BONE MARROW GRAVY +4
ROAST CAULIFLOWER CHEESE v +8
PANCETTA | SAGE & SAUSAGE STUFFING +6
HONEY & NUTMEG ROASTED PARSNIPS v +5
BUTTERED LEMON GREENS & ALMONDS v +5

DESSERTS

HOUSE TIRAMISU
GELATO (See Our Display)
CANNOLO CLASSICO
CANNOLO AL PISTACCHIO