

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

HOUSE FENNEL PORCHETTA

STUFFED CHICKEN BALLOTINE

MARINATED BEEF RUMP

ROAST SHOULDER OF LAMB

STUFFED PORTOBELLO MUSHROOM v

SIDES

EXTRA PORCHETTA | BEEF RUMP OR ROAST LAMB +8

YORKIE PUDDINGS v +4

BONE MARROW GRAVY +4

ROAST CAULIFLOWER CHEESE v +8

PANCETTA | SAGE & SAUASAGE 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