THE FAT ITALIAN
RESTAURANT
EST 2008

Sunday Italian Roast Selection Menu

£24.95

(Starter & Main Course)

Available Sunday's
12pm - 8pm

Not Available Valentine's Day, Mother's Day, Father's Day, Christmas Eve, or New Year's Eve

Sorry, we are unable to make any swaps or changes to this menu / All menus & offers subject to change & availability / Supplements may apply / An optional 10% Service charge will be added to the bill for parties of 8 or more

We cannot guarantee that our products do not contain traces of Nuts and/or Seeds, Dairy, Gluten, or any other Allergens.

STARTERS

Homemade Soup of The Day
Served with fresh bread

Crab & Prawn Cocktail
North Atlantic prawns & white crab meat set on smashed avocado & a crisp salad. Dressed with Marie Rose sauce

Chicken Quesadilla
Cajun spiced chicken cooked with peppers & onions in a crispy tortilla with melted mozzarella cheese. Served with a homemade salsa

Funghi Ripieni (V)
Fresh mushrooms stuffed with garlic, butter & breadcrumbs, pesto cream

Pane Rustica (V)
Toasted bread, chopped balsamic cherry tomatoes & garlic mayonnaise

Chorizo Bruschetta
Chorizo sausage pan fried with roasted red pepper, served on garlic toasted ciabatta. Finished with a honey and chorizo oil

Honey Glaze Belly Pork Bites
Crispy belly pork tossed in a sticky honey sauce, served with a pickled julienne vegetable slaw

Pate Della Casa
Homemade chicken liver pate served with fresh toast & salad garnish

MAIN COURSES

Roasted Pollo Crema
Chicken supreme roasted in butter set on crushed herbed potatoes, finished with a pancetta and mushroom sauce

Slow Roasted Peppered Ribeye
Slow roasted ribeye set on buttered mash potato, green beans, savoy cabbage & butternut squash puree. Finished with a peppered red wine jus

Mediterranean Vegetable Risotto (V)
Aubergine, tomato, roasted red pepper, onion & peas tossed through arborio rice. Topped with roasted vine tomatoes & herb oil

Fish & Chips
Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas

Florentine Pork Belly
Slow roasted belly pork set on garlic & thyme parmentier potatoes, and charred greens. Finished with an apple cider vinegar

Mediterranean Seabass
Grilled fillets of seabass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Vegetable Cannelloni (V)
Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & mozzarella cheese

Italian Pork Steak
8oz pork loin marinated in Italian seasoning, served with creamy paprika sauce, sauteed potatoes, roasted vine tomatoes & crispy onions

Salmone
Pan roasted salmon fillet set on basil pesto crushed potatoes & sautéed asparagus spears. Finished with a creamy white wine & dill sauce

Slow Roasted Lamb
Slow Roasted Lamb, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot puree & a buttered mashed potato

Duck Inverno
Roast duck breast, set on a bed of sauteed greens & butternut squash puree. Served with Hasselback potato and a honey & red wine jus