



# SUNDAY MENU

## APPETISERS

**GRILLED CIABATTA** ————— 4.00

aged balsamic reduction extra virgin olive oil

**THYME & CITRUS  
MARINATED MIXED OLIVES** ————— 4.00

with roast pepper & feta

**BREAD & DIPS** ————— 5.50

grilled pitta – tapenade – basil pesto – tomato & chilli dip

**MARINATED ANCHOVIES** ————— 4.50

with chilli, lime & coriander

**FILLET BEEF** ————— 6.50

truffle oil, parmesan, rocket & balsamic, with cold cut fillet

## MAINS

**12OZ PICHANA RUMP CAP STEAK** – 25.00

served with Paprika salt fries, manchego, shallot & herb salad, thyme & garlic roasted baby onions, balsamic cherry tomatoes & red wine jus

**SALMON STEAK** ————— 17.00

Salmon Steak with Saffron Potato and Broccoli with Tomato caper butter sauce

**LINGUINE**

Red pesto linguine, tender stem, spinach, pine nuts *or* ————— 12.50

Lemon thyme & garlic chicken linguine ————— 15.00

Grilled swordfish steak Linguine ————— 16.00

## STARTERS

**BAKED FILO AND FETA PARCEL** — 7.00

Flaked almond & honey with rocket & pomegranate salad

**SPICED BEAN TAGINE** ————— 7.00

Spiced mixed beans & tomato stew, chilli, pickled onion & toasted ciabatta

**KING PRAWNS** ————— 9.00

With chilli, tomato, garlic sauce with grilled ciabatta

**HOT OAK SMOKED SALMON** ————— 7.00

Fennel, endive & cucumber salad with dill & caper crème fraiche

**CALAMARI** ————— 8.50

Golden fried chilli salted squid pieces with saffron aioli & herb salad

**LAMB SKEWERS** ————— 9.00

Trimmed leg Marinated in harissa served with tzatziki, herb salad & pitta

**CHICKEN SKEWERS** ————— 8.00

Chicken breast Lamb Marinated in turmeric, cumin served with tzatziki herb salad & pitta

## ROASTS

*All served with roast potatoes, roasted root vegetables, buttered green vegetables, vegetable puree, 5 cheese cauliflower bake & Yorkshire pudding and pan gravy*

**BEEF TOPSIDE** ————— 18.00

Served pink, beef, rolled beef shin, roast baby onions

**ROLLED SLOW  
ROAST LAMB LEG** ————— 19.00

Herb stuffed, lamb & mint croquette

**FREE RANGE  
CHICKEN SUPREME** ————— 15.00

pigs in blankets, thyme & cranberry stuffing

**NUT ROAST** ————— 13.00

Butternut squash, chestnuts, apricots, pine nut terrine with balsamic cherry tomatoes & roast baby onions, veg crisps & veg gravy

