

# Sunday Lunch

*Two Course £17.50 / Three Course £20.50*

## Starter

Deep fried squid served with homemade Tartar sauce  
Steamed mussels with spring onions and white wine  
Avocado crayfish salad with Marie Rose sauce  
Butterfly sardines with herb crust, olive oil and balsamic  
Ham and melon  
Steamed green asparagus with melted butter  
Goat cheese salad with caramelized onion  
Soup of the day

## Pasta as Starter or Main Course

Linguine pasta with mussels, prawns and squid  
Baked beef lasagna with tomato and cheese sauce  
Penne pasta with bacon, tomato sauce and vodka  
Ravioli with ricotta and spinach with tomato and basil sauce

## Main course

Fillet of cod with garlic and chilli  
Grilled fillet of sea bream with Meunière and asparagus  
Grilled salmon with dill sauce  
Special roast of the day  
Pan fried liver with butter and sage  
Chicken breast with mixed peppers, chillies, black olives in tomato sauce  
Grilled sirloin steak with mushrooms and red wine

*\*All dishes are served with a selection of vegetables and roasted potatoes\**

## Dessert

Homemade Italian Tiramisu  
Profiteroles and chocolate sauce  
Vanilla panna cotta  
Cheesecake  
Warm almond tart with vanilla ice cream  
Selection of Italian ice cream or Lemon Sorbet

**Cooking With Passion From Scratch Just For You**

Please inform us of any allergies. All prices inclusive of VAT  
Optional service charge of 10% will be added.