

# SUNDAY MENU

## ~CICCHETTI~

Bacaro's marinated Olives (v)(vg)(gf) 4

Classic Italian bruschetta, fresh basil, balsamic (v)(vg)(gf\*) 5

Blanchbait, harrisa mayo 5.5

Arancini (ask for my flavor) 1.8 per Ball

## ~BREADS & BOARDS~

Bread basket- selection of breads & breadsticks, thyme & rock salt butter (v)(vg\*) 4.5

Focaccia, whipped garlic butter (ask for my flavour) (v)(vg\*) 4.5

## ~SUNDAY SHARING ROASTS~

Roast beef, homemade Yorkshire pudding, horseradish cream (gf\*)16

Rosemary & garlic roast leg of lamb, pea puree, homemade Yorkshire pudding, mint jelly (gf\*)16.50

Free range roast chicken, carrot puree, sage, onion & minced pork stuffing (gf\*) 15.50

Homemade apricot, paprika & goats cheese nutroast, vegetable crisps, vegetable gravy (v)(vg\*)(gf) 12

Mixed roast- mix of 3 meats with all the trimmings 18

**All served with a large board of your roasty favourites.**

Seasonal vegetables, honey roasted parsnips, cauliflower cheese, roast potatoes & gravy  
(veggie/GF option available)

Room for extras.....?

Yorkshire puds -0.50 Stuffing- 2.5

Our chefs can often substitute or modify ingredients in existing dishes to accommodate the needs of those guests with common food allergies, intolerances and preferences such as gluten, lactose, vegetarian and vegan.

(v) vegetarian (vg) vegan (gf) gluten free (\*) can be adapted for dietary requirements