

# SUNDAY MENU

## ~CICCHETTI~

Bacaro's marinated Olives (v)(vg)(gf) 5

Whitebait, chilli jam 5.5

Classic Italian bruschetta, fresh basil, balsamic (v)(vg)(gf\*) 6

Parmesan arancini, aioli 2.5 per ball

Focaccia, roasted garlic & thyme butter (v)(vg\*) 6

Bacaro's charcuterie board-

Ventricina, Spianata, Coppa, Fennel Salami, shaved parmesan, mixed olives, breads, pickled veg, rosemary bread sticks 20

## ~SUNDAY SHARING ROASTS~

Roast chicken, carrot puree, sage, onion & minced pork stuffing (gf\*) 18

Roast beef, Yorkshire pudding, horseradish cream (gf\*) 18

Rosemary & garlic roast leg of lamb, Yorkshire pudding, mint jelly, pea puree (gf\*) 18.5

Mixed roast- mix of 3 meats with all the trimmings (gf\*) 21

Homemade Apricot, & Goats cheese Nut roast, vegetarian gravy, parsnips crisps (v)(vg\*)(gf) 16

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

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

Room for extras...

Yorkshire puds 0.50

Sage, onion & minced pork stuffing 4.50

Cauliflower cheese 4.5

**Sunday Fish ... ask one of our Team for details 16**

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. Please advise us of any allergies or dietary requirements.

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

