BACARO

SUNDAY MENU

A Curated Ritual of Venetian Sharing

CICCHETTI – TO START

Bacaro's marinated olives *(v/vg/gf)*	**6**
Whitebait, chili jam	**6**
Classic Italian bruschetta *(v/vg/gf*)*	**8**
Parmesan arancini, garlic aioli *(d/e)*	**3 per ball**
Sundried tomato focaccia, roasted garlic & thyme butter *(v/vg*/d*)*	**6**
Charcuterie: Italian cured meats, cheese, olives, breads & breadsticks *(d)*	**22**

SHARING ROASTS – THE MAIN EVENT

Roast chicken breast, Yorkshire pudding, sage, onion & pork stuffing, carrot puree *(gf*)*	**23.50**
Roast beef, Yorkshire pudding, horseradish cream *(gf*)*	**24.50**
Rosemary & garlic roast lamb, Yorkshire pudding, mint jelly, pea puree *(gf*)*	**24.50**
Mixed roast mix of 3 meats with all the trimmings *(gf*)*	**27.00**
Apricot & Goats cheese Nut roast, vegetarian gravy, parsnip crisps *(v/vg*/gf)*	**22.00**
Sunday fish...please ask our Team for details	**23.00**

All served with: Seasonal vegetables, honey roasted parsnips, cauliflower cheese, roast potatoes & gravy

ADDITIONS

If you like your meat... have some more	**7**
Yorkshire pudding *(v)*	**0.75**
Pork, Sage & Onion stuffing	**5**
Cauliflower cheese *(v)*	**5**

Please make us aware of any dietary requirements or allergies.

(v) vegetarian • (vg) vegan • (gf) gluten free • (d) contains dairy • (e) contains egg • (n) contains nuts

Bacaro, Ironside House, Canutes Pavilion Car Park, Ocean Village, Southampton, SO14 3TN | reservations@bacarosouthampton.com