

# Mothering Sunday

31st March 2019

## Antipasti

Carpaccio - Seared beef carpaccio, wild rocket, lemon, Parmesan & black truffle

Asparagi - English asparagus, baby leeks, Jersey Royals & sweet 'n' sour shallots

Burrata - Soft burrata cheese, monks beard & smoked speck

Capesante - Diver scallops, Romanesco broccoli, saffron, mint & red apple *Sup £5.00*

Zuppa - Wild nettles, black pepper & mascarpone soup

## Secondi

Arrosto - Roast cote de boeuf, 14hr salt baked on the bone, Sunday trimmings & bone marrow

Al mattone - Baby chicken 'cooked under a brick', chilli, spinach & roast potatoes

Orata - Grilled whole seabream, marjoram, lemon & Swiss chard

Orecchiette - Egg free pasta, friarielli Napoletani - broccoli rabe, chilli & garlic crumbs

Al forno - Roast pork fillet, pancetta, cherry toms, Borlotti & cannellini bean cassoulet

Brasato - Slow cooked ox cheeks, cavolo nero & buckwheat polenta

## Dolci

Pavlova - Coconut meringue, cream, kiwi & passion fruit

La Bomba - Chocolate mousse, confit berries & hazelnuts

Crème brûlée - Classic vanilla crème brûlée

Ananas - BBQ pineapple in vanilla & rum, pomegranate granita & mint

Sicilian street food - Crispy raviolini, blueberries & crème patisserie

*£38.50 3 courses*

If you have a food allergy or intolerance, please ask a member of our team about ingredients

## *Children*

*1, 2, 3 course*

*£12.00, £15.00, £17.50*

### *Starter*

*Steamed corn on the cob*

*Tomato & mozzarella*

*Garlic bread*

### *Main*

*Roast beef or chicken & Sunday trimmings*

*Cod & potato fish cake, green peas*

*Pasta Napoli (tomato)*

*Pasta Bolognese*

### *Dessert*

*Vanilla ice cream & hot chocolate sauce*

*Mixed fresh berries*

*Babychino*

*Ice cream & sorbet*

*13 years' old & under*