

# SUNDAY ROAST SET MENU

2 COURSE £26 | 3 COURSE £32

## STARTER

### Chicken Kebab

(Marinated chicken breast, fresh chilli, red onion, garlic yogurt and spices from the mediterranean served with fresh garlic aoli)

### Braised Lamb Croquettes

(12-hour braised saddle of lamb breadcrumbed and served with chilli & mint yogurt)

### Harissa King Prawns

(De-Shelled then sauteed with shallots, harissa butter & chives)

### Lobster & Scallop Risotto

(Tender pieces of diced lobster meat cooked within risotto infused with saron flecks of fresh chives and baby spinach then topped with a pan-fried king scallop)

### Mediterranean Grilled Halloumi

(Slices of grilled halloumi, fresh herbs, lemon & olive oil)

## MAINS

### Prime Scottish Sirloin Steak

(Pan-roasted with garlic and thyme, marmite infused roast potato's, sauteed greens & red wine jus)

### Slow Cooked Pork belly

(coriander and fennel infused pressed pork belly marmite infused roast potato's, sauteed greens & red wine jus)

### Za'atar Rubbed Chicken Supreme

(Roasted chicken supreme rubbed with za'atar spices, marmite infused roast potato's, sauteed greens & red wine jus)

### Roasted Za'atar Cauliflower Steak VE

(Cauliflower steak rubbed with za'atar spices, marmite infused roast potato's, sauteed greens & red wine jus)

### The Hungry Olive Pizza V

(Olives, roasted red pepper, red onion, spinach with a feta mozzarella mix)

### Mozzarella Heaven Pizza V

(Fresh basil & slices of buffalo mozzarella cheese)

### The Carnivore Pizza

(Marinated chicken breast, pulled lamb, chorizo & sliced buffalo mozzarella)

### Tuscan Salmon

(Oven baked salmon, lemon pesto rocket salad, ballooned cherry vine tomato's and creamy garlic tuscan sauce)

### Spicy Seafood Spaghetti

(Chunks of squid, mussels & prawns cooked slowly in tomato ragu, chilli & wine then tossed in spaghetti)

### Creamy Tuscan Chicken Penne

(Penne pasta and tuscan spiced chicken breast tossed in a spinach & creamy tomato garlic sauce)

### Chicken and Garlic Rigatoni

(Diced chicken breast sauteed in garlic and tossed in a creamy white wine sauce)

### Wild Mushroom Tagliatelle V

(Sauteed wild mushroom and asparagus shards tossed in creamy wild garlic sauce then a drizzle of white truffle oil)

### Classic Penne Arabata VE

(Tomato, basil, garlic & chilli sauce tossed with penne pasta)

### Green Vegan Salad VE

(Served cold this salad consists of cooked broccoli, baby spinach, curly kale, garden peas, chunks of avocado, cooked quinoa, salted almonds then brought together with a tangy basil dressing)

## DESSERT

Biscotti Mini Donuts

Cheesecake Of The Day

(please ask server for details)

Creme Brulee