

SUNDAY MENU

NIBBLES & STARTERS

OREGANO PUCCIA BREAD [GFA] [VE] | 5.95
Balsamic vinegar, extra virgin olive oil

MOZZARELLA DI BUFALA & TOMATO PUCCIA BREAD [GFA] | 12.00
Mozzarella di Bufala, garlic & basil marinated tomatoes, fresh basil, garlic oil

GARLIC FLATBREAD [VE] | 8.00
Garlic oil, rosemary, Maldon sea salt
+ add Fior di Latte Mozzarella [V] | 3.75
+ add vegan mozzarella style cheese [VE] | 3.75

MARINATED OLIVES [GF] [VE] | 4.75
Extra virgin olive oil, chilli, garlic, herbs

CHORIZO SCOTCH EGG | 10.50
Soft-boiled free-range egg, chorizo sausage meat, rocket & basil pesto, rocket

HUMMUS [GF] [VE] | 3.50
Spiced chickpeas, toasted seeds, pomegranate seeds

ROASTED RAS EL HANOUT PUMPKIN [GF] [VE] | 8.00
Hummus, crispy kale, toasted seeds

AUBERGINE BABA GANOUSH [GF] [VE] | 3.50

GAMBAS PIL PIL [GFA] | 13.50
King prawns, garlic, parsley, smoked paprika, garlic & basil marinated tomatoes, extra virgin olive oil, artisan bread

WHIPPED FETA [GF] [V] | 3.50
Spiced seeds, extra virgin olive oil

ITALIAN MEATBALLS | 8.95
Beef & pork meatballs, tomato & basil sauce, Parmigiano Reggiano, artisan bread

HARISSA GLAZED CHICKEN WINGS [GFA] | 9.00
Spring onions, chilli

PANCETTA & MOZZARELLA CROQUETTES | 8.75
Arrabbiata sauce, Parmigiano Reggiano, rocket

HALLOUMI CHIPS [GFA] [V] | 8.25
Hot honey, chilli

BLUE SHETLAND MUSSELS [GFA] | 9.50
Puccia bread with a choice of sauce:
- Double cream, garlic, white wine & parsley
- Tomato, chilli, garlic, white wine & parsley

BUTTERMILK CALAMARI | 9.50
Smoked paprika & garlic coating, lemon & harissa yoghurt

SUNDAY ROASTS

Whole-roasted joints, served with duck-fat roast potatoes, a selection of seasonal veg, Yorkshire pudding and rich gravy

SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 22.75
Grass-fed and served slightly pink. Served with creamy horseradish

PORCHETTA | 21.75
Slow cooked and served with apple sauce

THYME-ROASTED CHICKEN [GFA] | 21.00
Sausage roll

SYMPPLICITY PIE [VE] | 19.00
Simplicity 'beef' style & onion pie, puff pastry, garlic roasted potatoes, thyme-roasted carrots, seasonal vegetables, gravy

SUNDAY SIDES

CAULIFLOWER CHEESE [V] | 5.50
With Dijon mustard

HONEY & MUSTARD CHIPOLATAS | 6.50

DUCK FAT ROASTED POTATOES [GF] | 5.00

[V] Vegetarian [GF] Gluten Free [FA] Gluten Free Alternative Available [VE] Vegan

Please note that from time to time our suppliers provide us with Italian eggs. We advise these are not consumed lightly cooked if you are in a vulnerable group (e.g. children, pregnant women or the elderly or anyone with reduced immunity). Please speak to a member of our team for more information.
A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today.
The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

GRILLS

10 OZ BLACK ANGUS SIRLOIN [GF] | 29.50

8 OZ BLACK ANGUS RUMP [GF] | 23.50

+ add garlic prawns to your steak [GF] | 3.50

Add a sauce:

Béarnaise [GF] [V] | 3.00

Peppercorn Jus [GF] | 3.00

Our steaks are seasoned with our flavoured house salt, served with chunky chips, garlic butter mushroom, roasted tomatoes

12 OZ GAMMON, EGG & CHIPS [GF] | 17.35

Fried free-range eggs, chunky chips

BACON & CHEDDAR HOUSE BURGER [GFA] | 18.90

British steak & bone marrow burger, dill pickle, gem lettuce, tomato, burger sauce, brioche bun, French fries

Swap your fries for side salad

Double up your burger | 4.00

PIZZAS

MARGHERITA [V] | 12.80

Tomato sauce, Fior di Latte Mozzarella, fresh basil

SALSICCIA E FRIARIELLI | 15.50

Cream base, Fior di Latte Mozzarella, pork & fennel sausage, friarielli, garlic oil

CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sun-dried Capuliato tomatoes, Fior di Latte Mozzarella, Parmigiano Reggiano

ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sun-dried Capuliato tomatoes

Make it vegan with our vegan mozzarella style cheese [VE]

NAPOLI FORTE | 16.50

Tomato sauce, nduja sausage, Napoli salami, Fior di Latte Mozzarella, chilli

CASA PEPPERONI | 15.50

Tomato sauce, spicy pepperoni, Fior di Latte Mozzarella, sun-dried Capuliato tomatoes

– Swap all our pizzas to Calzone for 1.50 –

MAINS

CHICKEN CAESAR SALAD [GFA] | 19.50

Soft-boiled free-range egg, salted anchovies, crispy pancetta, gem lettuce, Parmigiano Reggiano, croutons, house Caesar dressing

CRISPY CAULIFLOWER

NOURISH BOWL [VE] | 18.50

Roasted butternut squash, aubergine baba ganoush, spiced chickpeas, dressed gem lettuce & rocket, hummus, mixed grains, avocado, rocket & basil pesto, chilli

FISH & CHIPS

Small 14.00 | Regular 18.90

Crushed minted peas, chunky chips, tartare sauce, lemon

GRESSINGHAM CONFIT DUCK LEG [GF] | 21.00

Parsley mashed potato, thyme-roasted carrots, lentils, cabbage & bacon, gravy

BLUE SHETLAND MUSSELS [GFA] | 18.00

French fries, puccia bread, with a choice of sauce:

– Double cream, garlic, white wine & parsley

– Tomato, chilli, garlic, white wine & parsley

SYMPPLICITY BURGER [VE] | 19.00

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, hummus, dill pickle, gem lettuce, tomato, plant-based bun, French fries

Swap your fries for side salad

Double up your burger | 4.00

SEABASS CASSOULET [GF] | 24.50

Tomato & butterbean cassoulet, Salsa Verde, roasted red onions, fennel

SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

FRENCH FRIES [GF] [VE] | 5.50

ROCKET, GEM LETTUCE & TOMATO SALAD
[GF] [VE] | 5.50

DESSERT

Be sure to leave room for one of our desserts

Ask our team member for the full dessert menu



For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team

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