

# COCKTAILS STEAKS



## ===== SUNDAY MENU =====

2 COURSES £17.95 | 3 COURSES £22.95

### ===== STARTERS =====

SOUP DU JOUR {V}  
CRUSTY BREAD AND PARSLEY & SEA SALT BUTTER

WILD MUSHROOMS {VC}  
GARLIC, HERBS, ON SOURDOUGH BREAD

BAKED GOAT'S CHEESE & PANCETTA HAM PARCEL {GF}  
RASPBERRY & POMEGRANATE DRESSING WITH A MICRO SALAD

### ===== MAIN COURSE =====

CHICKEN MILANESE  
PANKO & HERB BREADED CHICKEN WITH ROCKET, CHERRY TOMATO & PARMESAN CHEESE SALAD

ROAST SIRLOIN OF BEEF  
YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES, RICH BEEF JUS – ONCE IT'S GONE, IT'S GONE...

230G JOSEPER GRILLED D-RUMP STEAK... £5 SUPPLEMENT  
CHOICE OF POTATOES AND A SAUCE

PEA, ASPARAGUS & MINT RISOTTO {V}  
PARMESAN CRISP | ADD CHICKEN 3

JOSPER GRILLED CHATEAUBRIAND FOR 2 £65 | CHOOSE TWO SIDES AND TWO SAUCES

### ===== SWEETS =====

STICKY TOFFEE PUDDING  
VANILLA ICE CREAM, HONEYCOMB & SALTED CARAMEL SAUCE

PORRELLI'S ICE CREAM,  
THREE SCOOPS OF YOUR CHOOSING  
– ASK YOUR SERVER FOR TODAY'S FLAVOURS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE  
RASPBERRY SORBET, CHOCOLATE SOIL

### ===== SIDES =====

MASHED POTATO 3.5 | HAND CUT CHIPS 4  
SKINNY FRIES 3.5 | SPINACH & GARLIC 4  
BEER BATTERED ONION RINGS 4.5  
TRUFFLE MAC & CHEESE 4.5  
HONEY GLAZED CARROTS 4  
SAUTEED GARLIC MUSHROOMS 4  
SEASONAL VEGETABLES 4  
TRUFFLE & PARMESAN FRIES 4.5  
GARLIC PRAWNS 6