

# SUNDAY MENU

## NIBBLES & STARTERS

### HALLOUMI CHIPS [GF] [V] | 7.75

Spicy harissa glaze, chilli

### ARTISAN BREAD, OIL & BALSAMIC [GFA] [VE] | 6.75

Extra virgin olive oil, aged balsamic vinegar

### GARLIC FLATBREAD [VE] | 8.00

Garlic oil, rosemary, Maldon Sea salt

### BUTTERMILK FRIED CALAMARI | 9.75

Smoked paprika & garlic coating, rocket, chilli, harissa mayonnaise

### CHORIZO SCOTCH EGG | 10.30

Soft-boiled free-range egg, chorizo sausagemeat, rocket & basil pesto, rocket

### HARISSA GLAZED CHICKEN WINGS | 9.00

### TOMATO BRUSCHETTA [GFA] [VE] | 8.50

Garlic & basil marinated Marzanino tomatoes, grilled sourdough, garlic oil

+ add *Mozzarella Di Bufala* [GFA] | 3.50

### GAMBAS PIL PIL [GFA] | 13.50

King prawns, garlic, parsley, smoked paprika, garlic & basil marinated Marzanino tomatoes, olive oil, artisan bread

### MOULES MARINIÈRE [GFA] | 10.00

Freshly delivered Blue Shetland mussels, served with double cream, garlic, white wine & parsley sauce, grilled sourdough, lemon

### PORK & HARISSA MEATBALL SKEWERS | 8.95

Arrabbiata sauce, artisan bread

## 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] | 22.00

Grass-fed and served slightly pink. Served with creamy horseradish

### PORCHETTA | 21.00

Slow cooked and served with apple sauce

### THYME-ROASTED HALF CHICKEN [GFA] | 20.50

Sage & onion stuffing

### BUTTERNUT SQUASH, SPINACH & MUSHROOM PIE [VE] | 19.00

Garlic roasted potatoes, thyme-roasted carrots, green beans & gravy

## SUNDAY SIDES

### BARBERS PDO CAULIFLOWER CHEESE [V] | 5.50

### PIGS IN BLANKETS | 5.50

### PARMIGIANO REGGIANO & PANCETTA POTATO GRATIN | 5.50

### SPICED BRAISED RED CABBAGE [GF] [VE] | 5.50

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

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 <sup>oz</sup> 28 DAY DRY AGED SIRLOIN [GF] | 31.50

8 <sup>oz</sup> 28 DAY AGED RUMP [GF] | 23.70

+ add garlic prawns to your steak [GF] | 5.50

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 flat mushroom,  
roasted Marzanino tomatoes

12 <sup>oz</sup> GAMMON, EGG & CHIPS [GF] | 16.80

Fried free-range eggs, chunky chips

BACON & CHEDDAR HOUSE BURGER  
[GFA] | 17.60

British steak & bone marrow burger cooked over  
fire coals for authentic flavour, dill pickle,  
gem lettuce, tomato, burger relish, brioche bun

## PIZZAS

MARGHERITA [V] | 12.70

Tomato sauce, Fior di Latte Mozzarella, fresh basil

BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto, scarmorza, Fior di Latte  
Mozzarella, mushrooms

CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sundried tomatoes,  
Fior di Latte Mozzarella, Parmigiano Reggiano

ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte  
Mozzarella, spinach, sundried tomatoes

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

- Swap to Calzone for 15.50 -

NAPOLI FORTE | 16.50

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

- Swap to Calzone for 18.00 -

## MAINS

FISH & CHIPS | Small 13.10 | Large 17.60

Crushed minted peas, chunky chips, tartar sauce, lemon

SYMPPLICITY BURGER [VE] | 17.50

Mushroom, onion & beetroot patty, smoked applewood,  
rocket & basil pesto, red pepper & garlic hummus, dill pickle,  
gem lettuce, tomato, beetroot bun

MOULES MARINIÈRE [GFA] | 18.90

Freshly delivered Blue Shetland mussels, served with  
double cream, garlic, white wine & parsley sauce, French fries,  
grilled sourdough, lemon

SLOW-COOKED LEBANESE LAMB [GFA] | 25.20

Pulled shoulder of lamb, lemon & parsley rice,  
grilled peppers, marinated stone-in olives, Greek yoghurt,  
spiced seeds, artisan bread

CUMBERLAND SAUSAGE & MASH | 14.75

British pork sausages, green beans, peas, mashed potato,  
caramelised onion gravy

CAESAR SALAD [GFA] | 13.00

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

NOURISH BOWL [VE] | 13.90

Butternut squash, Tabbouleh couscous, dressed gem & rocket,  
red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

Add to your salad:

*Grilled Chicken* [GF] | 6.50 *Grilled Salmon* [GF] | 9.00

*Fried Halloumi* [GF] [V] | 6.00

*Harissa glazed cauliflower* [GF] [VE] | 6.00

## SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

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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