

SUNDAY MENU



MAINS



STARTERS

Soup of the day, served with homemade bread (v)	7	Gnocchi in tomato sauce with cherry tomatoes, burrata, basil & olive oil (v)	19
Burrata cheese with tomato sauce, capers, roasted & fresh	14	Linguine Vongole, clams and parsley in light white wine sauce	20
tomatoes and basil oil (v,gf))		Grilled chicken Caesar salad, chicken breast, cos lettuce, croutons, anchovies, crispy pancetta ,parmesan, house Caesar dressing	18
Manchego, tomato, and basil croquettes, served with salsa verde aioli (v)	10	Charcoal-grilled beef burger in brioche bun, lettuce, tomato, gherkin,	
Holy F**k Spicy Chicken Wings, blue cheese sauce	11	pickled onion, cheddar, and burger sauce, served with fries	19.5
Sesame Salt & Aleppo Chili Calamari, served with aioli	10	Beyond Meat Burger in a vegan brioche bun, vegan cheese, pickles, lettuce, vegan mayo, served with fries (v, vg)	18.5
Whole baked sourdough bread with butter & balsamic olive oil	7	Roasted Salmon fillet, served with celeriac puree, radish, crispy kale and berry sauce, topped with crunchy nut crumble	26

CILADEDO

SHARERS		All roasts are served with homemade Yorkshire pudding, seasonal vegetables, greens and gravy	
Princess Antipasti board: Fennel salami, Parma ham, mixed blives, sun dried tomato, halloumi & mozzarella	24	Slow cooked sharing lamb shoulder (recommended for 3 people, please allow 30 minutes)	65
Baked Camembert in pizza dough, served with celery and truffle oil & honey dressing	21	28 Day hung Dexter sirloin beef served with horseradish	24
		Half free-range chicken served with bread sauce	23
		Crispy pork belly served with apple sauce	23
		Veggie Wellington with mushroom, spinach, quinoa, and nutritional veast (v)	20

ROASTS

SIDES all 5.5 Skinny fries - Broccoli with chili & garlic - Truffle oil mash - Green salad with house dressing

