



Sunday lunch

Sample menu

Tapas/starters

Cornish calamari | 4.50

w/ lemon aioli

Jamon y queso | 5.95

Finest Iberico ham, vintage pork loin lomo & aged Manchego cheese. Summer truffle honey

Baby chorizo dulce con vino tinto | 4.50

Pan fried baby chorizo in cooking juices

Mini vegetarian antipasto (V) | 3.50

Grilled aubergines and courgettes, sun blush tomatoes, capers, peppers,
balsamic onions and artichoke

Horse antipasto (to share!) | 12.95

A large platter of cured meats, grilled vegetables, chutney, slow cooked garlic and herb leaf. Served with homemade foccacia

Tricolore salad (V) | 6.95

Buffalo mozzarella with fresh tomatoes, confit tomatoes, tomato chutney, basil pesto and rocket

Pissaladiere | 4.50

French style pizza bread with roasted onions, anchovies, garlic, thyme, olives and sun blush tomatoes

Focaccia al aglio (to share!) | 8.50

Our classic roasted garlic pizza with rocket and parmesan