

The Starter...

GARLIC BREADS (V)

Garlic Butter 7 / Rich Tomato 8 / Mozzarella 8

HALLOUMI FRITTO 7

Breaded halloumi served on a bed of rich napoli sauce

PRAWN COCKTAIL 5

Baby prawns served with our recipe marie-rose & salad

NDUJA CROSTINI 6

Sliced ciabatta, Calabrian sausage paste, mozzarella cheese & pepperoni

CRISPY POTATO SKINS 6

Golden deep fried skins with garlic mayonnaise

MORCILLA 5

Pan fried spicy black pudding with sautéed diced guanciale bacon & peppercorn

SOUP OF THE MOMENT 6

Served with focaccia

SPANISH CROQUETTES (V) 6

Mushroom, bechamel, truffle mayo, parmesan

TWO FOR 12 COCKTAILS - MOJITO - STRAWBERRY DAQUIRI - APEROL SPRITZ

The Main Event...

All of our Sunday lunch main course are served with a selection of fresh seasonal vegetables, roast potatoes, creamy mash, yorkshire pudding, roast gravy and garnishes.

SALT AGED BEEF Signature cut slow roasted for 24 hours	15	ROASTED THYME CHICKEN Succulent chicken breast roasted with fresh herbs	14
RUMP OF LAMB One of the tastiest cuts of lamb. Sourced from local suppliers slow roasted with rosemary & garlic	16	SAGE PORK FILLET Prime pork fillet, seared and roasted for tenderness and flavour	14
VEGGIES PARADISE (V) Lightly spiced vegetable sausages with vegetable gravy	13	MIXED TRIO OF MEATS Choice of 3 cuts of meat	21
		CHILD ROAST DINNER	11

The Sunday Sides

CAULIFLOWER CHEESE 4

GARLIC & THYME ROAST POTATO 3

HONEY ROASTED CARROTS 3

SEASONAL ROASTED VEGETABLES 4

YORKSHIRE PUDDING 2

SAGE & ONION STUFFING BALLS 3

CREAMY MASHED POTATO 4

Please let your server know if you require any allergy or nutrition advise. Note: Despite every effort to deal with your request, due to our busy environment, we cannot guarantee any dish is free from cross contamination

Sunday

STARTERS

HALLOUMI FRITTO	7
Breaded halloumi with our special house Napoli	
CRISPY POTATO SKINS (V)	6
Fried until golden and served with our famous garlic mayonnaise	
PRAWN COCKTAIL	5
Baby prawns served with our recipe Marie-Rose & salad	
SPANISH CROQUETTES (V)	6
Mushroom, béchamel, truffle mayo, parmesan	
SOUP OF THE MOMENT	6
Served with focaccia	
MORCILLA	5
Pan-fried black pudding with sautéed diced bacon & peppercorn	
GARLIC BREADS (V)	
Garlic Butter	7
Rich Tomato	8
Mozzarella	8
NDUJA CROSTINI	6
Sliced ciabatta, Calabrian sausage paste, mozzarella cheese and pepperoni, rocket	

MAINS

MAMBO BURGER	13
Grilled 8oz Aberdeen Angus beef, mayonnaise, cheese slices, sliced onion and tomato encased in a buttery brioche bun served with french fries	
RETRO ITALIAN CHICKEN	19
Served with seasoned fries - Choose your style Arrabiata/Peppercorn/Al Crema/Diane/Stroganoff (ADD PANCETTA 3)	
GAMBERONI PICCANTE	24
Tomato, Garlic & Chilli, served with rice	
CHICKEN CAESAR SALAD	12
Romaine lettuce, herb croutons dressed with lemon juice, olive oil, parmesan cheese and black pepper with Caesar dressing	

EXTRASIDES

SKIN ON FRIES	3	TRIPLE COOKED CHIPS	4
HOUSE SALAD	5	TRUFFLED MASHED	5
TRUFFLE & PARMESAN FRIES	4	SWEET POTATO FRIES	4

THE STONE OVEN

MARGHERITA (V)	13
Mozzarella, aromatic tomato puree	
KIEV	14
Mozzarella, aromatic tomato puree, chicken, confit garlic and parsley	
BOLOGNESE	14
Mozzarella, aromatic tomato puree	
PEPPERONI DE LUX	14
Mozzarella, aromatic tomato puree and pepperoni	
CALZONE	14
Classic folded pizza, pepperoni, mushrooms and onion	
VERDURA (V)	14
Mozzarella, aromatic tomato puree, red onion mushroom, mixed pepper, red pepper drops and basil	

PASTA BAR

NONNAS LASAGNE	15
Classically layered pasta with prime Aberdeen Angus mince ragu, confit tomato, mozzarella and cheddar	
LINGUINI CARBONARA	14
Pancetta, black pepper, pecorino cheese, cream	
LINGUINI PESTO GENOVESE (N) (V)	13
Tenderstem broccoli, courgette, peas, spinach with pesto genovese, fresh lemon, toasted pine nuts and pecorino cheese (ADD CHICKEN 3)	
LINGUINI GAMBAS	19
King prawns, cherry tomato, green chilli, cream of lobster bisque	
RIGATONI POLLO FUNGHI	15
Prime chargrilled chicken, cherry tomato, mushrooms, aromatic Napoli and cream	
FETTUCINE ARRABIATA (V)	12
Cherry tomato, garlic, chilli, pepper pearls, green chilli and aromatic Napoli, finished with basil, (ADD CHICKEN 3)	
LINGUINI BOLOGNESE	15
Aberdeen Angus mince and tomato ragu, basil, parmesan	