

# 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 sausage meat, 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

**PORK & HARISSA MEATBALL SKEWERS** | 8.95

Arrabbiata sauce, artisan bread

**MOULES MARINIÈRE [GFA]** | 10.00

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

## 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 OZ 28 DAY DRY AGED SIRLOIN [GF] | 32.50

8 OZ 28 DAY AGED RUMP [GF] | 25.80

+ 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 OZ GAMMON, EGG & CHIPS [GF] | 16.80

Fried free-range eggs, chunky chips

BACON & CHEDDAR HOUSE BURGER  
[GFA] | 18.60

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 13.60 | Large 18.10

Crushed minted peas, chunky chips, tartar sauce, lemon

SYMPPLICITY BURGER [VE] | 18.50

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 | 15.75

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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