

SUNDAY MENU

NIBBLES & STARTERS

LAMB DRIPPING &
CARAMELISED ONION
PUCCIA BREAD | 8.50
Extra virgin olive oil

MOZZARELLA DI BUFALA & TOMATO
PUCCIA BREAD [GFA] | 12.25
Mozzarella di Bufala, garlic & basil
marinated tomatoes, fresh basil, garlic oil

GARLIC FLATBREAD [VE] | 8.00
Garlic oil, rosemary, Maldon sea salt
+ add Fior di Latte Mozzarella [V] | 3.75
+ add vegan mozzarella style cheese
[VE] | 3.75

MARINATED OLIVES [GF] [VE] | 4.75
Extra virgin olive oil, chilli, garlic, herbs

ROASTED RED PEPPER &
GARLIC HUMMUS [GF] [VE] | 3.50

AUBERGINE BABA GANOUSH [GF] [VE] | 3.50

TZATZIKI [GF] [V] | 3.50

HARISSA GLAZED CHICKEN WINGS [GFA] | 9.00
Spring onions, chilli

GAMBAS PIL PIL [GFA] | 13.50
King prawns, garlic, parsley, smoked paprika,
garlic & basil marinated tomatoes, extra virgin olive oil,
artisan bread

HALLOUMI CHIPS [GFA] [V] | 8.25
Brown sugar & harissa glaze, chilli

BUTTERMILK CALAMARI | 8.75
Smoked paprika & garlic coating, lemon & harissa yoghurt

ITALIAN MEATBALLS | 8.95
Beef & pork meatballs, tomato & basil sauce,
Parmigiano Reggiano, artisan bread

CHORIZO SCOTCH EGG | 10.50
Soft-boiled free-range egg, chorizo sausagemeat,
rocket & basil pesto, rocket

HAM HOCK TERRINE | 11.50
Piccalilli, extra virgin olive oil, grilled sourdough

BEETROOT GNOCCHI [VE] | 8.75
Courgette, peas, rocket & basil pesto, pumpkin seeds, rocket

SMOKED SALMON [GFA] | 11.95
Crispy capers, lemon, dill & chive mascarpone,
grilled sourdough

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] | 22.70
Grass-fed and served slightly pink. Served with creamy horseradish

PORCHETTA | 21.70
Slow cooked and served with apple sauce

THYME-ROASTED HALF CHICKEN [GFA] | 21.00
Sage & onion stuffing

BUTTERNUT SQUASH, SPINACH & MUSHROOM PIE [VE] | 19.50
Garlic roasted potatoes, thyme-roasted carrots, seasonal vegetables, gravy

SUNDAY SIDES

CAULIFLOWER CHEESE [V] | 5.50

HONEY & MUSTARD CHIPOLATAS | 6.50

DUCK FAT ROASTED POTATOES [GF] | 5.00

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

Please note that from time to time our suppliers provide us with Italian eggs. We advise these are not consumed lightly cooked if you are in a vulnerable group (e.g. children, pregnant women or the elderly or anyone with reduced immunity). Please speak to a member of our team for more information

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} BLACK ANGUS SIRLOIN [GF] | 31.50

8^{oz} BLACK ANGUS 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 mushroom, roasted tomatoes

12^{oz} GAMMON, EGG & CHIPS [GF] | 17.35

Fried free-range eggs, chunky chips

BACON & CHEDDAR HOUSE BURGER [GFA] | 17.90

British steak & bone marrow burger, dill pickle, gem lettuce, tomato, burger sauce, brioche bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

PIZZAS

MARGHERITA [V] | 12.80

Tomato sauce, Fior di Latte Mozzarella, fresh basil

BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto cotto ham, Fior di Latte Mozzarella, mushrooms

CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sun-dried Capuliatto tomatoes, Fior di Latte Mozzarella, Parmigiano Reggiano

ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sun-dried Capuliatto tomatoes

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

NAPOLI FORTE | 16.50

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

CASA PEPPERONI | 15.50

Tomato sauce, spicy pepperoni, Fior di Latte Mozzarella, sun-dried Capuliatto tomatoes

SWAP YOUR PIZZA TO A CALZONE FOR 1.50

MAINS

CHICKEN CAESAR SALAD [GFA] | 19.50

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

CRISPY CAULIFLOWER NOURISH BOWL [VE] | 18.50

Roasted butternut squash, aubergine baba ganoush, spiced chickpeas, dressed gem lettuce & rocket, roasted red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

FISH & CHIPS

Small 13.40 | Regular 18.00

Crushed minted peas, chunky chips, tartare sauce, lemon

SALMON, SPINACH & FENNEL EN-CROUTE | 27.50

Garlic roasted new potatoes, charred broccoli, samphire, lemon, dill & chive mascarpone

SYMPPLICITY BURGER [VE] | 18.00

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

Swap your fries for side salad

Double up your burger | 6.00

SPICED 'LAMB' STYLE MOUSSAKA [VE] | 18.50

Symplcity plant-based 'lamb' mince, grilled aubergines, tomato sauce, sliced potatoes, bechamel sauce, vegan mozzarella style cheese, Greek style salad, puccia bread

+ add Tzatziki dip [V] | 1.50

LEMON & ROSEMARY BRAISED LAMB SHOULDER [GFA] | 27.00

Greek salad, red pepper & garlic hummus, tzatziki, lamb dripping & caramelised onion puccia bread

SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

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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