

CAFE SAPORE

SUNDAY LUNCH Served 12-3pm

STARTERS

SOUP OF THE DAY	5.00	PRAWN COCKTAIL	7.00
Delicious soup of the day accompanied by crusty bread (v)		Greenland prawns, Marie Rose sauce, brown bread & butter	
BLACK PUDDING	6.00	GOATS CHEESE	7.00
'Doreens' black pudding, maple apples, peashoots		Crumpet, field mushrooms, goats cheese & rhubarb ketchup	

MAINS

ROASTS	13.00		
slowly braised redwine & thyme beef Pork loin with crackling Chicken breast Mixed nut roast (v)		All roast dinners served with roast vegetables, potatoes, Yorkshire pudding, buttered mashed potato & gravy	
SALMON	14.00	CHICKEN	14.00
Salmon fillet, spinach edamame beans, Teriyaki sauce, with new potatoes		Chicken breast, goats cheese mash, vermouth & basil cream, asparagus	
RISOTTO	8.00/11.00		
Fennel, black olive & butterbean risotto			

DESSERTS

STICKY TOFFEE PUDDING	6.00	LEMON TART	6.00
Hot sticky toffee pudding with butterscotch sauce & vanilla ice cream (e,ce,mi)		Lemon tart, homemade white chocolate & raspberry ice cream, white chocolate mousse & mixed berry coulis (e,ce,mi)	
CRUMBLE	6.00	CHEESECAKE	6.00
Plum, apple & sultana crumble with homemade vanilla custard (e,ce,mi)		Honeycomb cheesecake with a strawberry compote & mini meringues (ce,e,mi)	

EXTRAS

Vegetables	2.00
Roasties	2.00
Gravy	1.50
Yorkshire pudding	1.00

CHILDREN

1 course	8.00
2 course	11.00
3 course	14.00

ALLERGENS Celery (c) Crustaceans (cr) Fish (f) Milk (mi) Mustard (mu) Peanuts (p) Soya (s) Cereals containing gluten (ce)
Eggs (e) Lupin (l) Molluscs (mo) Nuts (n) Sesame seeds (ss) Sulphites (su)