



October

SUNDAY ROAST

2 courses £30

3 courses £34

Dom's Naga Bloody Mary 11

Mini Dom's Naga Bloody Mary 6

Extras

Cerignola olives (v) 5

Taleggio arancino & aioli (v) 6.5 each

Polenta frita, pork & Calabrian 'nduja ragu 10

Hand dived Devon scallop, garlic butter, pangrattato 6

Antipasti

Insalata di barbabietola, cannellini bean hummus, apple & hazelnuts (v)

Bruschetta, figs, lemon ricotta, aceto balsamico di Modena & fresh mint (v)

Lamb spiedino, pepperonata & paprika aioli

Secondi

Roasted delicata pumpkin, braised lentils & gorgonzola fonduta (v)

Grilled Brixham day boat mackerel fillet, acqua pazza with finocchio, chickpeas & sun-dried tomatoes

Roast beef rump & horseradish ricotta (rare)

Roast porchetta & 'nduja

All served with

garlic & oregano roast potatoes, braised greens, honey & mustard grilled carrots, cauliflower & parmesan puree

Dolci & Formaggio

Tiramisu (v)

Pistachio pannacotta, strawberries & white chocolate crumb

Taleggio, mostarda & flat bread

Affogato (v) (Add + PX / Frangelico / Amaretto + 6)

Vanilla gelato (v)

Lemon sorbetto (v)

SAMPLE