

(Sample)

Sunday Lunch Special

2 courses £23.95, 3 courses £26.95

Starters

Zuppa Del Giorno ©

Soup of the day

Insalata toscana Su

Salad of artichoke, chickpeas, sun-blush tomatoes, cucumber, red onions & lemon oil dressing

Cozze al forno D Mo G

Oven baked mussels in spicy tomato sauce served with toasted cibbatta

Gnoolchi con ragu di pollo Su G E D

Gnocchi tossed in chicken ragu in tomato sauce

Main Course

Manzo arrosto G D E C Su

Josper roasted sirloin of beef, Yorkshire pudding, roast potatoes, vegetables & red wine gravy

Arrosto d'agnello Su C G

Josper roasted leg of lamb with roast potatoes, vegetables & red wine gravy

Bistecca di lonza di maiale al griglia D Su

Grilled pork loin with roast potatoes, vegetables & red wine gravy

Pesce del Giorno F D Su

Oven roasted hake with new potatoes, green beans & capers butters sauce

Spaghetti all' arrabbiata G E (V)

Spaghetti pasta tossed with garlic, chilli & olive oil & tomato sauce

Pizza puttanesca D G F Su E

Tomato sauce & mozzarella base pizza with black olive, capers, anchovies, red onions & oregano

Desserts

Warm chocolate fudge cake with vanilla pod ice-cream D G E Su

Apple and mixed berries crumble with vanilla pod ice-cream D G E Su

Dessert of the day

12.5% service charge will be added to your bill

If you have a food allergy of any kind please inform your waiter

At Ferrari's, we offer a variety of foods, some of which may contain one or more of the specified allergens, as listed below.

Whilst we have carefully reviewed our menus to inform our customers of the dishes that contain allergens as part of the recipe,

we cannot guarantee that any of the dishes will be free of any traces of the allergens. Next to each dish you will find the

corresponding

Symbol of the allergen it
contains:

© CELERY &
CELERIAC

© CRUSTACEANS

© DAIRY / MILK

© EGG

© FISH

© GLUTEN © SULPHITE

© soya © LUPIN

© MUSTARD & MUSTARD SEEDS

© PEANUTS

© NUTS: TREE NUTS AND GROUND
NUTS, SUCH AS WALNUTS, BRAZIL
NUTS, MACADAMIA, CASHEW,
CHESTNUTS, HAZELNUTS, PECAN,
PINE NUTS, PISTACHIOS