



SUNDAY LUNCH

AT CAFÉ VIN CINQ

£29 PER HEAD

STARTERS

TOMATO & BASIL SOUP (V)

served with garlic croutons

Dairy | Gluten*

CLASSIC PRAWN COCKTAIL

served with marie-rose sauce and crispy baguette

Crustaceans | Dairy | Egg | Gluten* | Sulphites

CREAMY GARLIC WILD MUSHROOMS (V)

with crisp leaves and toasted sourdough

Dairy | Gluten* | Sulphites

DUCK LIVER PÂTÉ

served with plum & apple chutney and toasted brioche

* Dairy | Egg | Gluten | Sulphites (available Gluten Free)

MAINS

ROAST SIRLOIN OF BEEF FROM JOSEPH MORRIS

& DUCK FAT ROASTED POTATOES

with yorkshire pudding, seasonal vegetables and a rich red wine jus

Dairy | Eggs | Gluten* | Sulphites

ROAST CHICKEN FROM JOSEPH MORRIS

& DUCK FAT ROASTED POTATOES

with yorkshire pudding, seasonal vegetables and a rich red wine jus

Dairy | Eggs | Gluten* | Sulphites

PAN SEARED FILLET OF SEA BASS

with prawn, tomato and pea risotto

Crustacean | Dairy | Fish | Sulphites

TORTELLONI FORMAGGIO (V)

served with creamy white wine sauce, garlic bread & parmesan shavings

Dairy | Gluten* | Sulphites

PUDDING

ESPRESSO CRÈME BRÛLÉE

with amaretti biscuits

Dairy | Eggs | Gluten | Nuts

APPLE & BERRY CRUMBLE

with vanilla bean custard

Dairy | Eggs | Gluten

PROFITEROLES

served with warm chocolate sauce & chantilly cream

Dairy | Eggs | Gluten

STICKY TOFFEE PUDDING

with butterscotch sauce & vanilla gelato

Dairy | Eggs | Gluten | Sulphites