



Sunday Lunch

At Café Vin Cinq

£31 per person

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 (available Gluten Free)

DUCK & PORT PÂTÉ

with fig whiskey chutney and toasted brioche

* Dairy | 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

Served with a 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



PUDDINGS

ESPRESSO CRÈME BRÛLÉE

Served with biscotti

* Dairy | Eggs | Gluten | Sulphites | Nuts

APPLE & BERRY CRUMBLE

Served with vanilla bean custard

Dairy | Eggs | Gluten

BISCOFF CHEESECAKE

Served with warm caramel sauce

Dairy | Eggs | Gluten

STICKY TOFFEE PUDDING

Served with butterscotch sauce & vanilla gelato

Dairy | Eggs | Gluten | Sulphites