

01.10.2024-16.11.2024

Noel's October & November Sunday Roast Lunch Menu

(12pm-5pm)

2 courses 24.95

3 courses 30.95

Add Bottomless Rose Prosecco, Wine and Cocktails for 25 per person

(Bramble, Aperol Spritz, Coco 75, Pornstar Martini, Rose Prosecco, Pieno Sud Sicilian White Wine, Pieno Sud Sicilian Red Wine)

Starters

Soup of the Day (VE) (GF available)

Homemade bread

Caponata Bruschetta (VE) (GF available)

Home-made bread, aubergine, courgettes, mixed peppers, red onion, sun-dried tomatoes, raisins, balsamic vinegar

Honey-drizzled Goats Cheese Stacks (GF available)

Homemade bread, beetroot purée, honey, walnuts, tuille

Spicy Tempura Prawns

Fresh mango & chilli salad, sweet chilli sauce

Main Courses

Served with Roasted Potatoes & Seasonal Vegetables for the Table to Share

All of our Meat is Sourced from Royal Warrant Holders - Aubrey Allen Butchers

Porcini Mushroom Risotto (V, VE or GF available)

Parmesan, garlic, white wine

Roasted British Rump of Beef

Yorkshire pudding, red wine sauce

Garlic & Herb Porchetta

Yorkshire pudding, red wine sauce

Pan-fried Fillet of Sea Bass (GF)

Tenderstem broccoli, Arrabiata sauce

Desserts

Mille-feuille (V)

Mango crème pâtissière, fresh berries

Italian Ice-cream/Sorbet Selection (V/VE) (GF available)

Please ask for flavours

Pistachio Tiramisu

Mascarpone, pistachio paste, espresso & dark chocolate

One drink per person at any one time. Bottomless drinks offer is valid for the duration of 1.5 hours from the reservation time. Noel's Bar & Restaurant promotes responsible drinking and reserves the right to refuse service to any guest that appears intoxicated.

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquiries please ask a member of our team. Prices are inclusive of VAT and a discretionary service charge of 12.5% will be added to your bill.