



SUNDAY LUNCH MENU

STARTERS

Marinated Olives Ve GF | 174 kcal | 4.5

A vibrant mix of olives marinated in citrus, garlic, and herbs.

Hummus with Olive Tapenade & Pita Ve | 589 kcal | 6

Creamy chickpea hummus paired with a rich, tangy olive, sundried tomato tapenade, served with baked pita bread.

Empanadas with Chili & Coriander sauce | 709 kcal | 7.9

Flaky pastry stuffed with a savoury filling, served with a bright chili-coriander sauce.

Courgette Fritters V | 449 kcal | 7.5

Crisp and golden courgette fritters infused with fresh herbs, complemented by a drizzle of honey and vegan Parmesan.

Fattoush Salad Ve | 439 kcal | 8

A refreshing Middle Eastern salad featuring crispy pita chips, fresh greens, and a bright citrus dressing.

Gamberoni al Sugo | 532 kcal | 9

Succulent king prawns tossed in a bold tomato-garlic sauce, served with garlic bread for dipping.

Fruity Di Mare | 515 kcal | 9.95

A luxurious medley of fresh seafood simmered in a fragrant wine sauce, balanced with herbs & citrus.

Chorizo in Wine Sauce GF | 640 kcal | 8.5

Smoky chorizo gently simmered in a velvety wine reduction, offering a rich flavour.

MAINS

Treacle-Cured Roast Rump of Beef | 2126 kcal | 28

Malt Beer Glazed Roasted Chicken Breast | 1858 kcal | 25.5

Slow-Cooked Roast Lamb Leg | 2230 kcal | 29

Served with:

Beef dripping roast potatoes, creamed mashed potatoes, BBQ tenderstem broccoli, gratinated smoked cauliflower cheese, honey butter glazed carrot, Yorkshire pudding & red wine beef gravy.

Lasagna della Nonna | 1484 kcal | 23

A 12-layered indulgence, packed with slow-simmered beef ragu & creamy béchamel.

Smash 'n' Bass GF | 679 kcal | 20

Grilled sea bass served atop velvety mash, finished with a vibrant salsa.

Vegetarian Carbonara Ve | 1062 kcal | 20

Smoked plant-based bacon, sun-dried tomato, vegan Parmesan.

Fish n Chips | 1043 kcal | 19

Crispy, golden-battered fish served with thick cut chips with tartar sauce & mushy peas.

SIDES

Creamed Mashed Potatoes V GF | 758 kcal | 5

Caramelised onion gravy.

Beef Dripping Roast Potatoes | 732 kcal | 5

Minted New Potatoes V GF | 280 kcal | 5

Mixed House Salad Ve GF | 60 kcal | 5

House dressing.

Roquette & Grana Padano Salad GF | 141 kcal | 6

Whole-Roasted Moroccan Carrots V | 477 kcal | 6

Sumac and Labneh.

BBQ Tenderstem Broccoli Ve | 180kcal | 5.5

Toasted almonds.

Gratinated Smoked Cauliflower Cheese V | 743 kcal | 6

Yorkshire Puddings | 322 kcal | 1.75

Red Wine Beef Gravy GF | 45 kcal | 2.5

DESSERTS

Forest Fruit Cheesecake GF | 943kcal | 9

Cracker crust, layered with orange and berries, with vanilla cheesecake filling.

Sticky Toffee Pudding | 1201 kcal | 9

Moist date sponge drenched in rich salted caramel sauce served along vanilla ice cream.

Chocolate and Vanilla Tart | 842 kcal | 8

Crisp tart shell with creamy vanilla custard and luscious chocolate ganache garnished with berries.

Selection of Almond Macarons V | 372kcal | 8

Selection of flavours.

Heavenly Walnut Tiramisu | 956kcal | 8

Espresso-soaked ladyfingers layered with creamy walnut mascarpone.

Selection of Jude's Ice Cream V or Sorbet Ve | 324kcal | 7

Ask for today's choice.

V Vegetarian | Ve Vegan | GF Gluten free. | All prices are in pound sterling. | All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. | **FOOD ALLERGIES & INTOLERANCES:** before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients & alcohol may be present in some dishes. All desserts may contain traces of nuts. | **CALORIES:** Adults need around 2000 kcal a day.



MAMUCIUM

RESTAURANT & BAR

SUNDAY LUNCH