



CIRCO

Sunday Lunch Menu

Small Plates & Starters

- Olives (VG)** 3
- Garlic Flatbread**, olive oil (V) 4
- Padron Peppers**, vadouvan spices (VG) 4.5
- Crispy Oyster**, Chilli Mayo 3.5 each / 12 for 4
- Rosemary Sourdough Focaccia**, olive oil & balsamic 4.5
- Coal Roast Beetroot**, goats' curd, honey & hazelnut 5.5
- Soup of the Day**, croutons (V/VG) 7.5
- BBQ Baby Carrots**, hazelnuts, crispy egg, hazelnuts hollandaise (V) 9.5
- Burrata Mozzarella**, black fig, coppa ham 10
- Beetroot Cured Trout**, apple & beetroot salad, chicory 10.5
- Beef Tartare**, egg yolk, crispy sourdough 10.5
- Roast Scallop**, celeriac puree, granny smith apple, lemon butter 11.5

Large Plates & Mains

- Stone Bass Fillet**, kohlrabi à la grecque, clams, coconut & light curry sauce 21.5
- Roast Chicken Breast**, herb potatoes & tenderstem, mushroom sauce 19.5
- Roast Sirloin of Beef**, yorkie, red wine gravy & all the trimmings 22
- Slow Cooked Pork Belly**, sage & onion stuffing & all the trimmings 19
- Duck Breast**, carrot, fondant potato, blackberry jus 23
- Pea & Broccoli Risotto**, roasted swede, parmesan (V/VG) 16.5
- Beef Ragu Pappardelle**, truffle, parmesan 18.5
- Prawn Linguini**, tomato sauce, chilli 17
- *Vegan & Vegetarian Options Available on request*

8oz Dry-Aged Sirloin / 6oz Dry-Aged Fillet, fries 27.5 / 33.5
Add Sauce £2.50 (Each): Cafe De Paris Butter / Peppercorn / Chimichurri

Sides 4.5 Each

- Fries** with rosemary salt or truffle & parmesan
- Tenderstem**, salsa verde, parmesan
- Rocket Salad**, cherry tomato, parmesan, pickled red onion
- Mashed Potato**