

Medici

Restaurant

SUNDAY LUNCH MENU

12noon - 6:45pm

STARTERS

Roasted Vine Tomato Soup with grilled Wensleydale cheese on sourdough **£6.50 (V)**

Pressing of Yorkshire Ham Terrine piccalilli, roasted hazelnuts, micro cress **£7.50**

Bloody Mary Prawn Cocktail north Atlantic cold water prawns with vodka spiced cocktail sauce, celery, lemon, crispy rye wafers **£8.00**

Smoked & Poached Scottish Salmon Fishcakes with sauce gribiche, pickled Quail eggs, cucumber & lemon **£8.00**

Sticky Barbeque Ribs Baby back pork ribs cooked slowly in our signature BBQ sauce with creamy slaw **£7.50**

Classic Caprese Salad Italian tomatoes, buffalo mozzarella, basil, black pepper, extra virgin olive oil & balsamic vinegar **£7.50 (V)**

MAIN COURSES

32 Day Mature Roast Sirlion of Yorkshire Beef **£14.50**
Yorkshire pudding, beef dripping roast potatoes, market vegetables, roast onion gravy, horse radish cream

Roast Loin of Pork **£13.50**
Yorkshire pudding, beef dripping roast potatoes, market vegetables, roast onion gravy, apple compote

JUNIOR ROASTS

Roasted Beef or Pork **£6.50** with roast potatoes, Yorkshire pudding, vegetables & gravy
Yorkshire Pudding **£5.50** filled with creamy mashed potato, pigs wrapped in blankets, petit pois

GLUTEN FREE: Please enquire with your server if you require gluten dishes. Many of these listed can be easily adapted to accommodate you.
VEGETARIAN & VEGAN DISHES: These are marked as (V) for vegetarian and (Vegan) for vegan.
ALLERGIES: Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary optional service charge of 10% will be added to your bill.

Medici

Restaurant

MAIN COURSES

Whitby Haddock £13.00

Beer battered haddock, thick cut chips, with minted mushy peas, tartar sauce & lemon

Scottish Fillet of Salmon £15.00

Roasted salmon topped with parsley lemon crust, new season potatoes, ribbons of leek, shrimp & white wine sauce

Chicken Stroganoff £13.50

Flamed with brandy, mustard and mushrooms. Served with golden saffron rice finished with slices of gherkins

Lasagne Alla Bolognese £12.50

Topped with ricotta and mozzarella cheese with a vine tomato & red onion salad

Risotto Milanese (V) £11.50

Wild mushroom risotto, brioche herb crumble, tender stem broccoli, black truffle butter

COFFEES

Americano £2.40

Cappuccino £2.60

Cafe Latte £2.60

Flat White £2.60

Espresso/Double Espresso £2.00/£2.40

Liqueur Coffee £5.50

Pot of English Tea £2.40

Speciality Teas £2.40

DESSERTS

Selection of Yorkshire Ice Cream £6.50
with brandy snap crisp and fresh berries

Frozen Berries £6.50 with white chocolate and
Baileys Irish cream sauce & toasted pistachios

Double Chocolate Brownie £6.50
with vanilla fudge, salted caramel sauce
& Madagascan vanilla ice cream

Selection of the Finest Handpicked Cheeses
£9.00 with pickle, celery, grapes & savoury biscuits

*Please check our Special Board menu for any new
sweet additions*

GLUTEN FREE: Please enquire with your server if you require gluten dishes. Many of these listed can be easily adapted to accommodate you.
VEGETARIAN & VEGAN DISHES: These are marked as (V) for vegetarian and (Vegan) for vegan.
ALLERGIES: Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary optional service charge of 10% will be added to your bill.