



# Sunday Roast

2 courses £27.00 | 3 courses £31.50

ONLY AVAILABLE SUNDAY 12pm - 6pm

choose a main course of:

Roast Beef - Roast Chicken - Roast Lamb Rump

*served with a Sunday gravy, Yorkshire pudding, rosemary roast potatoes, roasted vegetables & cauliflower cheese*

## For 2 Sunday Sharing

24oz Côte de Boeuf

£62.50

*chargrilled 24oz Ribeye on the bone, two succulent lobster tails, Argentinian king prawns, roast potatoes, garlic & chilli tenderstem broccoli & garlic butter sauce*

### DISCLAIMER

not available alongside other promotions | excludes Tuesday's

GLUTEN FREE OPTION AVAILABLE FOR MOST DISHES UPON REQUEST

VEGAN CHEESE AVAILABLE FOR PIZZA UPON REQUEST

GLUTEN FREE PIZZA BASES AVAILABLE UPON REQUEST

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

our dishes are prepared in a kitchen where all allergens are present therefore can not guarantee dishes are completely 'free from' allergens.

please inform the manager of any dietary needs, as not all ingredients are listed in descriptions

some ingredients are manufactured off-site and we cannot be certain that all allergens or ingredients are listed

(GF) - Gluten free

(N) - contains nuts

(V) - suitable for vegetarians

(VE) - Suitable for vegans



monday - thursday from 5pm

friday - sunday 12-6pm



Capri  
MIRFIELD  
Set Menu

2 courses £22.00 | 3 courses £26.95  
LUNCH & EARLY EVENING

# Piatti da dividere

*To share*

## Tagliere Misto

£17.50

*a medley of freshly baked speciality breads, cured meats, cheeses, pickled vegetables & olives*

## Costine di Maiale (N)

£14.50

*tender slow cooked pork ribs in our speciality barbecue sauce*

# Antipasti

*starters*

## Insalata di Gamberetti (GF)

*our famous prawn & crab cocktail, with a light mango and Marie - Rose dressing*

## Bruschetta Romana (VE)

*rustic & toasted Altamura bread with pachino tomatoes, garlic, basil & olive oil*

## Sautè di Cozze

*fresh, sautéed Shetland mussels in a choice of tomato & chilli or white wine & garlic sauce*

## Fegatini di Pollo

*chicken livers sautéed with onion in a sage, brandy & cream sauce, on Altamura bread*

## Burrata e Pesche Grigliate (GF) (N)

*creamy burrata with fresh grilled peach, pachino tomatoes, walnuts & honey*

## Prosciutto e Melone (GF)

*juicy cantaloupe melon, wrapped with Prosciutto di San Daniele*

# Secondi

*main course*

## Filetto di Merluzzo (GF)

*oven baked cod fillet with a coconut style curry sauce & rice*

## Beetroot Wellington (VE)

*a spiced beetroot mix encased in puff pastry with seasonal vegetables & a rich gravy*

## Le Pizze

*Pizza Pollo, Pizza Margherita (V),  
Pizza Pepperoni, Pizza Vegetariana (V)*

## Tagliatelle Stroganoff

*tender fillet steak strips with mushroom, cream, brandy, mustard & white wine*

## Risotto ai Funghi (GF)

*chicken & mushroom tossed with arborio rice, with a dash of white wine, parmesan & cream*

## Penne Arrabbiata (VE)

*tomato, chilli, garlic & basil*

## 60Z Bistecca Tagliata (GF)

*chargrilled sliced beef rump steak, with rocket, cherry tomatoes & parmesan shavings*

# Panini

*sandwiches*

served with mixed fries & sweet potato fries

## Salmone Affumicato

*smoked salmon, mascarpone with herbs & avocado*

## Vegetariana (V) (N)

*grilled vegetables, mozzarella & pesto*

## Caesar Wrap

*grilled chicken, romaine lettuce, parmesan & tomato with a Caesar dressing*

# Il dolce

*dessert*

## Peach Melba Eton Mess (GF)

*peaches, fresh cream, raspberry sauce, meringue & honeycomb*

## Sticky Toffee Pudding

*served warm with ice cream*

## Limone Ripieno (GF) (VE)

*luxury Italian lemon sorbet encased within a real lemon*

## Torta di Formaggio

*today's cheesecake, please ask*

*Capri*  
MIRFIELD