

**SUMMER BUBBLES - FRANCIACORTA** / Blanc de Blancs, PR Brut, Monte Rossa / 125ml / £14.50  
100% Chardonnay / Lombardy. Fine bubbles on the palate. White peach & lime

#### APERITIVO

Shambles Spritz / Prosecco, Campari, Aperol, ginger beer & fresh fruit. Nicknamed the Italian Pimm'l / £12.50

Pocellara / Green olives & balsamic onions / £4.95

Mandorle / Smoked almonds / £3.85

Carasau / Thin, crispy Sardinian music bread, salt & extra virgin olive oil / £4.75

Pane / House made sourdough focaccia, rosemary & garlic / £5.25

#### SUNDAY LUNCH

##### ANTIPASTI

Midollo / Roast bone marrow bruschetta, red onion, capers, pickles & parsley salad / £9.50

Inferno / Sautéed fresh tiger prawns, baby artichokes, garlic, chilli & shellfish butter sauce / £15.50

Zuppa / Classic vegetable minestrone soup / £9.50 VE

Asparagi / New season asparagus, Tropea onions, tomatoes, basil & cannellini bean salad / £13.50 VE

Fegato / Chopped Tuscan chicken liver pate, crispy sage, rocket & parmesan salad / £10.50

Pugliese / Creamy burrata cheese, 'scapecce' courgettes, mint & sweet tomatoes / £12.50

**PRIMI / Perfect to share between courses, also available as an Antipasti or Secondi.**

Casarecce / Southern pasta twists, tomato, spicy n'duja, pork ragu & salted ricotta / £14.50 / £19.50

Aragosta / Classic spaghetti, garlic, chilli, white wine, lobster, fresh tomato & shellfish sauce / £24.50 / £39.50

Risotto / Carnaroli rice, white wine, new season asparagus, peas & pecorino Romano / £13.50 / £18.50

Linguini / Flat spaghetti, San Marzano tomato, extra virgin olive oil & basil / £9.50 / £14.50 VE

##### SECONDI

Branzino / Flame grilled, wild sea bass, lemon 'pinzimonio' dressing, fennel, orange & radicchio salad / £26.50

Vegano / Braised mushroom, farro, baby gem, sm' aubergine, basil & pumpkin seed pesto / £21.50 VE

Minute Steak / Grilled 6'oz' sirloin steak, rocket, parmesan & hand cut chips / £16.50

Burger / Juicy 100% Hereford beef, bacon, cheese, pickles, salad, burger sauce & handcut chips / £19.50

**SUNDAY ROASTS / All meats served with seasonal vegetables, crispy potatoes & homemade jus**

Porchetta / Roman style, roast 'South Downs' pork, fennel seed rub & anchovy salsa verde / £22.50

Manzo / 14 hour roast Hereford grass-fed beef, Yorkshire pud' & bone marrow jus / best served pink / £23.95

Pollo / Succulent 'Cornish Red' roast chicken, Tuscan liver crostini, rosemary & lemon sauce / £22.95

Arrosto Misto / Mixed Roast / beef, chicken & porchetta / For the whole table to share / £27.50 each

##### CONTORNI - Each

Cauliflower cheese / Mixed salad / Mix Spring veg / Chips / Roast potatoes / £5.75

Tomato & onion / Parmesan & rocket / £6.75

Yorkshire Pudding / £2.50

A discretionary 12.5% gratuity is added to the bill of parties of 5 or more. 100% of gratuities go to the team. Should you require information on allergens, please ask a member of our team. Some of our 'game' meals may contain some shot or shot fragments. We cannot guarantee any meals to be free of allergens or allergen traces. For SHAMBLES@HOME please visit our website shop.