



Modern & Contemporary World Cuisine

MARKET HARBOROUGH

Sunday Lunch

1 Course - £15.50 / 2 Courses - £22.50 / 3 Courses - £27.50

Starters

 **Coffee Roasted Heritage Beetroot & Goats Cheese Mousse.**

Served with chards of bread, micro herbs & edible flowers (V)

 **Wild Mushroom and Black Truffle Cappuccino.**

Velouté of handpicked wild mushrooms poached in oat milk and drizzled with herb & truffle oil (Ve)

 **Steak Pica Pau**

Diced steak, pan seared in olive oil dressed with pickled vegetables, mustard jus, wine butter served with toasted bread.

 **Smoked Salmon & Avocado Burger**

Firewood smoked Scottish Salmon, Mexican Haas Avocado with sesame seeds, served with an Asian oil dip.

 **Cornish Seafood Chowder**

Mussels, Prawns, Scallops & Squid, cooked in a parsley white wine broth, finished with a splash of cream, topped with fresh herbs and toasted homemade Nossa artisanal bread.

Mains

 **Sirloin of Beef**

Slow roasted Angus Sirloin Beef served with all the Trimmings.

 **Roast Leg of Lamb**

Herb Roasted Welsh Leg of Lamb served with all the Trimmings.

 **Belly of Pork**

Slow roasted Old Spot Belly of Pork with Crackling served with all the Trimmings.

 **Turkey Breast**

Slow roasted butterflied Turkey Breast served with all the Trimmings.

All our food is cooked from fresh, please allow for appropriate cooking times.

If you have a food allergy or intolerance, please ask a member of staff about the ingredients in your meal





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 **Vegetarian & Vegan Roast (V) (Ve)**

This option changes every Sunday, please ask our staff for Today's Specials. Served with Vegetarian and Vegan Trimmings

Nossa's Special Trimmings

All our Sunday Lunch options are served with a selection of Yorkshire pudding, Rosemary & Garlic infused Roast Potatoes, Honey Roasted Carrots and Parsnips, Wilted tender stem Broccoli, Cauliflower Cheese, Creamy Leeks. All served with homemade Nossa Special Jus.

Nossa's Dessert Selection

 **Selection of Homemade Ice Cream (V)(GF)**

Home made Nossa Ice cream selection (Strawberry, Vanilla, Chocolate, Pistachio and Masala)

 **Homemade Sticky Toffee Pudding (V)**

Coffee & Tea soaked dates, homemade moist Sponge Cake, Nossa's special Toffee sauce

 **Honeycomb Cheesecake**

Crunchy biscuit Vanilla Cheesecake topped with honeycomb, served with Vanilla Ice Cream

 **Lemon Tart**

Sweet crust pastry, lemon infused classic cream filling, summer fruit coulis, served with homemade Ice Cream

 **Caramel Panna Cotta**

Toffee and Caramel homemade Panna Cotta served with summer fruit coulis and edible flowers.

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