

# PISSARRO'S SUNDAY MENU

## *Starters*

- MIXED OLIVES - 5**  
**GARLIC BREAD - 4.5**  
**CHEESY GARLIC BREAD - 5**  
**SMOKED SALMON & KING PRAWN PLATTER - 9**  
**HOME-MADE SOUP** served with locally baked bread - **6.5**  
**SALT & PEPPER CRISPY SQUID** served with truffle mayo - **7**  
**SHREDDED CRISPY CHICKEN** served with sriracha dip - **7**

## *Main Course*

### **PISSARRO'S SUNDAY ROAST**

**A CHOICE OF RIB OF BEEF, GAMMON, ¼ CHICKEN  
PORK BELLY OR VEGAN NUT ROAST**

**ALL ROASTS ARE SERVED WITH ROAST POTATOES, YORKSHIRE  
PUDDING, STUFFING, SEASONAL VEGETABLES & GRAVY**

(GF Option available)

**15**

#### **EXTRAS**

**5 PIGS IN BLANKETS - 4.5**   **CHEESE LEEKS - 3**   **CAULIFLOWER CHEESE - 3**  
**EXTRA ROAST POTATOES - 2**   **SEASONAL VEGETABLE - 2**   **EXTRA SLICE OF MEAT - 2**

**PISSARRO'S CAJUN CHICKEN** (M)(GF) grilled marinated chicken breast served with chips & salad

**15**

**KAHUNA BURGER**(M) - Two 4oz handmade burger with smoked bacon, homemade burger sauce, gherkins & lettuce topped with cheese In a brioche bun served with chunky chips & onion rings

**16**

**SEAFOOD PASTA** (F)(D) - with prawns, mussels, squid, cherry tomatoes, garlic, chilli & cream

**16**

**BEEF LASAGNA** (M)(D) - topped with melted mozzarella cheese served with chips & salad

**13**

**GRILLED HALLOUMI & COUCOUS SALAD**(V)(D) - with roasted peppers, onion, fresh salad leaves, tomato, mixed olives, rocket & French salad dressing

**15**

**9oz FILLET STEAK ON A HOT ROCK** (M)(GF) served with chunky chips, garlic butter & a side salad

**34**

**10oz RIBEYE STEAK** (M)(GF) Served with Portobello mushroom, roasted cherry tomatoes on the vine, chunky chips & garlic butter

*(chef recommends rib-eyes to be served medium rare)*

**ADD A PEPPERCORN OR BLUE CHEESE SAUCE 3**

**GARLIC PRAWN SKEWER 7**