

MAMBOS

The Starter...

CANNELLONI 6

Ricotta and spinach filled pasta, baked in the oven with mozzarella and bolognese, finished with parmesan shavings

PRAWN COCKTAIL 5

Baby prawns served with our recipe marie-rose & salad

NDUJA CROSTINI 6

Sliced ciabatta, Calabrian sausage paste, mozzarella cheese & pepperoni

CRISPY POTATO SKINS 5

Golden deep fried skins with garlic mayonnaise

MORCILLA 5

Pan fried spicy black pudding with sautéed diced guanciale bacon & peppercorn

SOUP OF THE MOMENT 5

Served with focaccia

TWO FOR 12 COCKTAILS - MOJITO - STRAWBERRY DAQUIRI - APEROL SPRITZ

The Main Event...

All of our Sunday lunch main course are served with a selection of fresh seasonal vegetables, roast potatoes, creamy mash, yorkshire pudding, roast gravy and garnishes.

SALT AGED BEEF

Signature cut slow roasted for 24 hours

14

ROASTED THYME CHICKEN

Succulent chicken breast roasted with fresh herbs

14

RUMP OF LAMB

One of the tastiest cuts of lamb. Sourced from local suppliers slow roasted with rosemary & garlic

14

SAGE PORK FILLET

Prime pork fillet, seared and roasted for tenderness and flavour

14

VEGGIES PARADISE (V)

Lightly spiced vegetable sausages with vegetable gravy

13

MIXED TRIO OF MEATS

Choice of 3 cuts of meat

18

CHILD ROAST DINNER

9

The Sunday Sides

CAULIFLOWER CHEESE 4

GARLIC & THYME ROAST POTATO 4

HONEY ROASTED CARROTS 4

SEASONAL ROASTED VEGETABLES 4

YORKSHIRE PUDDING 2

SAGE & ONION STUFFING BALLS 3

CREAMY MASHED POTATO 4

Please let your server know if you require any allergy or nutrition advise. Note: Despite every effort to deal with your request, due to our busy environment, we cannot guarantee any dish is free from cross contamination

Sunday

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The Main Event...

LINGUINE PESTO GENOVESE (V) (N) Tenderstem broccoli, courgette, peas, spinach with pesto genovese, fresh lemon, toasted pine nuts and pecorino cheese (ADD CHICKEN 3)	12	NONNAS LASAGNE Classically layered pasta with prime Aberdeen, angus mince ragu, confit tomato, mozzarella and cheddar cheese crumb	14
MAMBO BURGER Grilled 8oz Aberdeen angus beef burger, mayonnaise, cheese slices, sliced onion and tomato encased in a brioche bun served with skin on french fries	13	PEA & ASPARAGUS RISOTTO Arborio rice, garden peas and asparagus spears with fresh herbs, pecorino cheese, and extra virgin olive oil. Garnished with fresh basil oil (ADD PANCETTA 3)	15
RETRO ITALIAN ROAST CHICKEN served with seasoned fries Choose your style - Arrabiatta/ Peppercorn/Al Crema/Diane/Strogonoff (ADD PANCETTA 3)	20	NDUJA & HONEY PIZZA Mozzarella, aromatic tomato puree, nduja sausage paste with pepperoni, green chilli, red pepper drops with honey and chilli dressing	15

Extra Sides

SKIN ON FRIES 3.5

CHUNKY CHIPS 4

SWEET POTATO FRIES 4

TRUFFLED MASHED POTATO 5

DRESSED HOUSE SALAD 5

TRUFFLE & PARMESAN FRIES 4.5

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