## BRUNCH

## DESSERTS

## PICK YOUR PANUZZO!

An Italian take on a sandwich using our in-house made dough. The roast gammon is prepared in-house and infused with zesty orange \& orange blossom honey. GF options available, just ask your server!

BLT | 7.00
Smoked back bacon, lettuce, tomato

## ALT | 7.00 v/VE

Avocado, mixed leaves, tomato

## BACON | 6.00

Rashes of smoked back bacon

HAM \& EGG | 9.00
Roast gammon, 2 eggs, tomato, lettuce

SAUSAGES | 7.00
Traditional pork sausages

TRUFFLE MUSHROOMS | 7.00
v/ve Portobello mushrooms, onion \& fresh herbs sautéed in truffle oil

## EXTRAS

SMOKED BACK BACON | 2.50
SAUSAGE | 2.50
LIME INFUSED AVOCADO | 2.50 V/VE
TRUFFLE MUSHROOMS | 2.50
EGGS POACHED OR FRIED | 1.00

TIRAMISU | 8.00
Mascarpone cream, coffee, layers of ladyfingers, cocoa \& marsala wine

LEMON POSSET | 8.00
Lemon, cream, w/buttery shortbread biscuit

ICE CREAM \& SORBET | 2.50 PER SCOOP
By Brymor Dairy

ICE CREAM v
MADAGASCAN VANILLA
STRAWBERRY
CHOCOLATE
SEA SALTED CARAMEL
STICKY FUDGE BROWNIE

SORBET
ORANGE
SICILIAN LEMON
BLACKCURRANT

Ice creams and sorbets are made in a facility that handles milk, egg, nuts, gluten and soya.

AT TARN HOUSE HOLIDAY PARK

OLIVES | 6.00
Mixed olives, sun dried tomatoes, artichokes

BREAD \& OIL | 6.00 V/VE
Focaccia, olive oil, balsamic

BUFALA | 7.00 V/GF
With tomato, pesto, balsamic, olive oil

## BURRATA | 8.00

With tomato, pesto, balsamic, olive oil

## BRUSCHETTA | 7.00 v/VE

Tomato, red onion and basil on garlic bread

## SIDES

## MIXED SALAD | 6.00 V/VE/GF

Mixed leaves, cucumber, tomato, house dressing
BABY CAESAR | 7.00 v
Baby gem, Parmesan, herbed croutons, Caesar dressing
GARLIC BREAD
SMALL - 6.00 | LARGE - 8.00
Garlic butter, parsley garnish

CHEESY GARLIC BREAD v SMALL - 7.00 | LARGE - 9.00
Garlic butter, parsley garnish, cheese

Our aged dough is a labour of love using the finest ingredients from both Italian and local suppliers. Our hybrid Neapolitan Style crust is hand stretched and freshly made to order.

MARINARA | 8.00
No cheese, garlic, oregano, fresh basil, olive oil

MARGHERITA | 9.95
Fresh basil

HAM \& MUSHROOM | 12.95
Prosciutto ham and portobello mushrooms

PEPPERONI | 12.95
Spicy smokey cured salami
NDUJA HOT HONEY | 13.95
Nduja sausage, pepperoni \& hot honey
HOTEL BERGAMO | 13.95 v
Goats cheese, red onion, spinach, red onion confit

## CHICKEN PESTO | 13.95

Béchamel base, Portobello mushrooms, chicken, pesto, red onion

KIDS MARGHERITA | 6.00
KIDS PEPPERONI | 7.00
Mildly spiced

## LASAGNA \| 15.00

Slow cooked beef shin ragu, béchamel, tomato, aged Italian cheese, layers of homemade pasta sheets
*contains egg

### 1.50 | PER TOPPING

Portobello mushrooms, mixed peppers, artichokes, black olives, red onion, spinach, sun dried tomatoes,
red onion confit, pineapple, jalapeño peppers
2.00 | PER TOPPING

Pepperoni, nduja, prosciutto ham, orange honey roast gammon, chicken

DIPS | 2.00
Roasted Garlic butter
Pesto
Hot Honey

## DIETARY REQUIREMENTS

Please note, not all dish ingredients are listed on the menu, please let the team know if you have any allergies or dietary requirements, including nuts.

* Although our GF pizza bases are made off site in a GF environment, we cannot guarantee that it will not come into contact with a small amount of gluten (pizza flour) whilst prepared by us/or/ in our kitchen. We do our very best to, but there could be a small amount of contact at busy times.


## PIZZAS

*Tomato base (unless specified) and covered in fior di latte mozzarella

* Vegan cheese available
* Gluten free base available (additional $£ 2$ )

