

MENU & DRINKS

All menus & offers subject to change & availability

Whilst every effort has been made to remove them, fish/seafood may contain bone/shell

A discretionary 10% Service charge will be added to the bill for parties of 8 or more

GREAT FOR SHARING

Garlic Bread (V) £6.95

Homemade pizza base, with lots of garlic

Garlic Bread with Tomato (V) £7.95

With chefs tomato ragu & lots of garlic

Garlic Bread with Cheese (V) £7.95

With lots of garlic & mozzarella cheese

Marinated Olives (V) £3.95

Mexi Garlic Bread (V) £7.95

Tomato, Onion, Jalapeño peppers & Chilli

Pane Rustica (V) £6.95

Toasted garlic ciabatta topped with fresh basil, chopped cherry tomatoes, finished with balsamic syrup, extra virgin olive oil & pecorino cheese

Pane Olio (V) £4.75

Fresh Bread, Olives, Balsamic & Olive Oil

APPETISERS

Homemade Soup of The Day £6.50

Served with fresh bread & butter

Ham Hock Milanese £7.95

Pressed Ham hock pan fried in a pecorino cheese bread crumb, set on red pesto spaghetti, served with a chilli cheese sauce

Black Pudding £6.95

With bacon & tomato, finished with a light cheese & mustard sauce

Crispy Lamb Curry £8.95

Crisp fried shredded lamb, peppers & onions, with chef's spiced Moroccan style curried sauce, finished with crumbled Goats cheese & sweet pomegranate dressing

Homemade Meatballs £8.50

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast

Sticky Chicken £8.95

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Salt & Pepper Duck £8.95

Duck sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

Ribs of Fire £9.95

Succulent pork ribs cooked in seasoned flour, drizzled with chefs spicy BBQ sauce, served with homemade pickled slaw

Spicy Beef Arancini £9.50

Homemade spicy beef & mozzarella rice balls cooked in a crisp golden breadcrumb, served with chefs delicious San Marzano tomato sauce

Calamari £8.95

Lightly battered rings of squid, served with tartare sauce & lemon wedge

Pate Della Casa £8.95

Homemade chicken liver pate served with toasted bloomer & salad garnish

Tempura Sea Bass £9.50

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

Gambas Pil Pil £9.95

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta

Goats Cheese & Pistachio Bruschetta (V) £8.95

Garlic ciabatta, spinach, tomatoes, whipped goats cheese, crushed Pistachio nuts, balsamic & red pesto dressing

Funghi Ripieni (V) £8.95

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto & peppercorn creme fraiche

Fresh Mussels £9.95

Cooked with shallots, garlic, white wine & cream

King Prawn Cocktail £9.50

Crisp salad, marie rose sauce & fresh bread

Salt & Pepper Calamari £8.95

Lightly battered rings of squid, tossed with peppers, onions, chilli, garlic, salt & pepper seasoning

Salt & Pepper Halloumi (V) £8.95

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

MAIN COURSE

Beef Stroganoff £15.95

Sliced Bavette Steak, smothered in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & touch of mustard, served with chefs savoury rice

Chicken Caesar Salad £13.95

Breaded chicken breast escallops, drizzled with garlic butter, served with romaine lettuce, Caesar dressing, Parmesan cheese, cherry tomatoes & croutons

Slow Roasted Lamb £20.95

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

Duck Breast Dolce Vita £22.95

Pan seared duck breast, served pink with a wild berry & port sauce, dauphinoise potato, blooming shallot & wilted spinach

Porchetta Paprika £15.95

Pork loin ribeye steak, creamy paprika sauce, topped with crisp fried peppers & onions

Mediterranean Sea Bass £21.95

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

28 Day Matured Rump Steak £20.95

Scott's Butchers 28-day matured Prime Rump steak, served with grilled tomato, mushrooms, homemade onion rings & your choice of sauce (Creamy Peppercorn sauce, Diane sauce or Creamy Stilton Cheese sauce)

Garlic Chicken £17.95

Chicken supreme, cooked in a crisp seasoned coating, set on fresh asparagus spears, drizzled with garlic butter, served with creamy white wine, mushroom & peppercorn sauce

Prime Roast Sirloin £19.95

Slow roasted beef sirloin, cheddar & mustard dauphinoise potato, finished with a rich peppered beef jus & crisp fried onions

Cod Parmigiano £20.95

Fresh Cod fillet pan roasted in garlic butter, set on tenderstem broccoli, served with a creamy white wine & pancetta sauce, finished with fresh parmesan

Pollo Diane £17.95

Chicken supreme served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

Sicilian Swordfish £21.95

Fresh Swordfish steak, pan roasted with Mediterranean vegetables & rosemary potatoes, served with a traditional Italian Salmoriglio sauce of fresh lemon, butter, extra virgin olive oil, garlic, parsley & oregano, finished with a sprinkle of capers

Chicken & Chorizo Fajitas £16.95

Cajun spiced chicken, chorizo, peppers & onions served sizzling with flour tortillas, cheese, guacamole, sour cream & salsa

Salmon Asparagus & King Prawns £23.95

Fresh Salmon fillet roasted with a herb crust, set on fresh asparagus spears, served with king prawns & a creamy rocket, garlic & roasted shallot sauce

Seafood Platter £25.95

Tempura Seabass, Calamari, King Prawns Pil Pil style, chilli garlic spaghetti, with grilled whole Langoustine & balsamic vine tomatoes

Homemade Fish & Chips £16.95

Fresh Cod fillet cooked in chef's crispy beer batter, served with homemade chips & mushy peas

Filleto al Pepe £31.95

Scott's Butchers 28-day matured 8oz Prime barrel cut Filet Mignon steak, served with a creamy peppercorn sauce

Filleto Diana £31.95

28-day matured 8oz Prime barrel cut Filet Mignon steak, classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

Filleto Barolo £32.95

28-day 8oz Prime barrel cut Filet Mignon steak set on tender stem broccoli, red onion & cherry tomatoes, topped with fresh mozzarella & crisp fried peperoni, finished with a rich red wine jus, served with a side of dauphinoise potatoes

SIDES

Fries £3.75 Sweet Potato Fries £3.95 Mixed Salad £3.95 Dauphinoise Potato £4.50 Sautéed Potatoes £4.50 Fried Mushrooms £3.95 Fresh Bread £1.75

Homemade Onion Rings £4.25 Rocket & Parmesan Salad £4.50

Side of Sauce £3.50 Peppercorn, Diane or Creamy Stilton Cheese

PASTA

Lasagne £13.95

Homemade meat lasagne

Traditional Carbonara £13.95

Traditional spaghetti dish with pancetta, egg, black pepper & parmesan

Blue Cheese & Ham Pasta £13.95

Slow roasted ham hock, mushrooms, garlic & red onion, tossed with ribbon pasta, stilton cheese & crème fraiche

Chicken & Chorizo Pasta £14.95

Chicken breast pieces & chorizo sausage cooked in our own tomato ragu with chillies, garlic & onion, finished with fresh wild rocket & balsamic syrup

Tuscan Sausage Pasta £13.95

Traditional cacio e pepe spaghetti with black pepper & pecorino cheese, topped with a mix of spicy Nduja & Italian sausage meat & fried fresh Basil. Bellissimo!

Piccante Burrata £15.95

Spaghetti tossed with pepperoni, spicy beef, olive oil, fresh basil, garlic, sweet & spicy roquito pepper pearls, cherry tomatoes, onion, hot chilli sauce & chopped jalapeños, topped with a whole ball of fresh Italian Burrata Mozzarella cheese & homemade pesto. Burrata Cheese is Mozzarella on the outside with a soft & creamy Stracciatella centre & is served at room temperature.

Spaghetti & Meatballs £13.95

Like Mamma Used to Make!

Spicy Beef Pasta £13.95

Tagliatelle pasta, light cheese sauce, topped with spicy beef, peppers & onions

Pasta alla Norma (V) £12.95

Spaghetti, aubergines, tomatoes, garlic, red onion, olive oil, chilli & Pecorino cheese

Sea Bass Tagliatelle £14.95

Sea bass fillet set on tagliatelle pasta with a creamy garlic & spinach sauce, finished with diced crisp pancetta

Goats Cheese Pasta (V) £14.95

Penne pasta, fine green beans, cherry tomatoes, peppers, rosemary, chillies, pesto, olive oil, pine nuts & goats cheese

Spaghetti Bolognese £12.95

Chefs special meat sauce with spaghetti

Cajun Chicken Fiesta £14.95

Blackened cajun chicken breast, linguini Pasta, béchamel sauce, peppers & onions in chef's tomato ragu

Garlic Mushroom Tagliatelle (V) £12.95

Mushrooms, parsley, black pepper, red onion, creamy garlic sauce with a hint of tomato, finished with fresh Basil & pecorino cheese

King Prawn & Chorizo Pasta £17.95

King Prawns & Chorizo, Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Add Chicken or Chorizo to Your Pasta for £3.95 extra or King Prawns (5) £4.95

VEGGIE MAINS

Vegetable Cannelloni (V) £13.95

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

Goats Cheese Fritta (V) £14.95

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

Vegetable & Halloumi Fajitas (V) £15.95

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Mushroom Stroganoff (V) £13.95

Served with savoury rice



12 INCH HAND ROLLED HOMEMADE PIZZA

Our Pizza dough is freshly made in-house daily & proved for a minimum of 48 hours, our pizza crusts are brushed with a herb olive oil prior to stone baking to give a light crisp finish. Chef's own recipe pizza sauce is made using the finest San Marzano plum tomatoes, extra virgin olive oil & Italian herbs

Pizza Margherita (V) £12.95

Topped with San Marzano tomato pizza sauce & 100% mozzarella cheese

Pepperoni Pizza £14.95

San Marzano tomato pizza sauce, mozzarella & pepperoni spicy sausage

Espanol Pizza £14.95

San Marzano tomato pizza sauce, mozzarella, cajun spiced chicken strips, chorizo sausage, peppers & onions

Alfredo Pizza £14.95

Brushed with olive oil & fresh garlic, topped with béchamel sauce & a touch of San Marzano tomato pizza sauce, mozzarella, cheddar, pecorino, ham hock, chicken & mushrooms

Fig & Goats Cheese Pizza (V) £15.95

Brushed with olive oil, topped with goats cheese, fresh fig, pine nuts, roquito pepper pearls, red onion, rocket, red pesto & balsamic syrup

Salt & Pepper Chicken Pizza £14.95

San Marzano tomato pizza sauce with a touch of salsa, mozzarella cheese, topped with salt & pepper chicken, peppers & onions, finished with a creamy garlic mayonnaise & spring onion

Roasted Mediterranean Vegetable

& Halloumi Pizza (V) £14.95

Brushed with olive oil, fresh garlic & rosemary, San Marzano tomato pizza sauce pecorino cheese, roasted Mediterranean vegetables & Halloumi cheese, drizzled with a pesto crème fraiche

Spicy Sausage Pizza £14.95

Brushed with olive oil, fresh garlic & rosemary, topped with a mix of spicy Nduja & Italian sausage meat, mascarpone cheese, sweet roquito pepper pearls, crispy basil & a drizzle of honey

Diablo Pizza £14.95

BBQ salsa pizza sauce, mozzarella cheese, cajun spiced chicken, crumbled chorizo, peppers, onions, roquito peppers & chorizo oil

Caprese Pizza (V) £13.95

Brushed with olive oil & fresh garlic, topped with fresh mozzarella, tomatoes, parmesan, fresh basil & pesto

Pizza Inferno! £14.95

San Marzano tomato pizza sauce, mozzarella, pepperoni, spicy beef, roquito pepper pearls, jalapeño chillies & hot chilli sauce

Philly Cheese Steak Pizza £15.95

Garlic herb butter, Béchamel sauce, pecorino cheese, mozzarella, sweet roquito pepper pearls, marinated slices of beef steak, garlic mushrooms & green peppers, finished with crisp fried onions & a drizzle of our famous creamy peppercorn sauce

Meatball Pizza £14.95

Brushed with olive oil & fresh garlic, topped with San Marzano tomato pizza sauce, torn homemade meatballs, fresh mozzarella, basil & seasoned zucchini fries

Meat Feast Pizza £14.95

San Marzano tomato pizza sauce & mozzarella with meat, meat & more meat!

(Extra toppings £1.50 each)

3 Course Set Menu

£29.95 per person

Available All Week

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

STARTERS

Tempura Sea Bass

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Ham Hock Milanese

Pressed Ham hock pan fried in a pecorino cheese bread crumb, set on red pesto spaghetti, served with a chilli cheese sauce

Spicy Beef Arancini

Homemade spicy beef & mozzarella rice balls cooked in a crisp golden breadcrumb, served with chefs delicious San Marzano tomato sauce

Goats Cheese & Pistachio Bruschetta (V)

Garlic ciabatta, spinach, tomatoes, whipped goats cheese, crushed Pistachio nuts, balsamic & red pesto dressing

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Calamari

Lightly battered rings of squid, served with tartar sauce

Funghi Ripieni (V)

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto cream

Homemade Soup of The Day

Served with fresh bread & butter

MAINS

Beef Stroganoff

Sliced Bavette Steak, smothered in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & touch of mustard, served with chefs savoury rice

28 Day Matured Rump Steak

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Garlic Chicken

Chicken supreme, cooked in a crisp seasoned coating, set on fresh asparagus spears, drizzled with garlic butter, served with creamy white wine, mushroom & peppercorn sauce

Cod Parmigiano

Fresh Cod fillet pan roasted in garlic butter, set on tenderstem broccoli, served with a creamy white wine & pancetta sauce, finished with fresh parmesan

Prime Roast Sirloin

Slow roasted beef sirloin, served with a cheddar & mustard dauphinoise potato, finished with a rich peppered beef jus & crisp fried onions

Mediterranean Sea Bass

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Porchetta Paprika

Pork loin ribeye steak, creamy paprika sauce, topped with crisp fried peppers & onions

Slow Roasted Lamb

Slow Roasted Lamb shoulder, rich minted lamb jus, confit carrots, fine green beans & mashed potato

Pollo Diane

Chicken supreme served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

King Prawn & Chorizo Pasta

King Prawns & Chorizo sausage, Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

Vegetable & Halloumi Fajitas (V)

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Goats Cheese Fritta (V)

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

SWEET