



2 Courses £20.95

Sorry, we are unable to make any swaps or changes to this menu
All menus & offers subject to change & availability / Supplements may apply

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

We cannot guarantee that our products do not contain traces of Nuts and/or Seeds, Dairy, Gluten or any other Allergens

STARTERS

Ham Hock Fritta

Pressed Ham hock cooked in a crisp seasoned flour coating, served with cheddar cheese sauce, served with a sweet pickled onion relish

Spicy Beef Arancini

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

Calamari

Lightly battered rings of squid served with tartar sauce

Sticky Chicken

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

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Black Pudding

Bacon & tomato, finished with a light cheese & mustard sauce

Tempura Sea Bass

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

Goats Cheese & Pine Nut Bruschetta (V)

Garlic ciabatta, spinach, tomatoes, whipped goats cheese, toasted pine nuts, balsamic & red pesto dressing

Homemade Soup of The Day

served with fresh bread

King Prawn Cocktail (£1.50 Extra)

King prawns with crisp salad, marie rose sauce & fresh bread

Salt & Pepper Halloumi (V)

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

Funghi Ripieni (V)

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

MAIN COURSE

Choice of any Pasta or Pizza dish from our Main Menu

Seabass & King Prawn Thermidor

Grilled fillet of seabass and king prawns flambeed in Grand Marnier, finished with a light cheese sauce, set on sauteed potatoes & onions, broccoli & peas

Paprika Chicken

Chicken supreme topped with crispy peppers & Onions, served with a creamy paprika sauce

Slow Cooked Belly Pork

Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

Slow Roasted Lamb (£2.95 Extra)

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

Beef Stroganoff

Escalope's of Fillet Steak, smothered in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & touch of mustard, served with chefs savoury rice

Homemade Fish & Chips

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

Prime Roast Ribeye

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

Chicken Caesar Salad

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

Filletto Diane (£3.95 Extra)

Medallions of prime fillet steak, served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard, dauphinoise potatoes, tender stem broccoli & carrot

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

Duck Breast Dolce Vita (£2.50 Extra)

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

28 Day Matured Sirloin Steak (£2.95 Extra)

28-day matured Prime Sirloin steak, served with grilled tomato, mushrooms, homemade onion rings & your choice of Creamy Peppercorn sauce or Diane sauce

Salmon & Pancetta

Fresh Salmon fillet roasted with a herb crust, served with a creamy wholegrain mustard sauce & Pancetta

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

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