The FAT ITALIAN
RESTAURANT, BAR & GRILL

2 Courses £22.95

All menus & offers subject to change & availability, supplements may apply

STARTERS

Feta Cheese & Watermelon Salad (V)
Served with cucumber, fresh mint & a strawberry balsamic

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

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

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

Pate Della Casa
Homemade chicken liver pate with toasted bloomer

Homemade Soup of The Day
served with fresh bread

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

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

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

Funghi Ripieni (V)
Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto & peppercorn creme fraiche

King Prawn Cocktail (£1.50 Extra)
King prawns with crisp salad, marie rose sauce & fresh bread

Goats Cheese & Pine Nut Bruschetta (V)
Garlic ciabatta, spinach, tomatoes, whipped goats cheese, toasted pine nuts, balsamic & red pesto dressing

MAIN COURSE

Trio of Fish
Pan roasted Fillet of seabass set on a smoked haddock & leek fishcake, served with a light cheese & prawn sauce & todays vegetables

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

Chicken Toscana
Chicken breast, marinaded in garlic butter, set on a creamy, spinach & pecorino cheese sauce with a hint of tomato, served with a mix of diced herb potatoes & mediterranean vegetables

Slow Cooked Belly Pork
Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

Duck Breast Dolce Vita (£4 Extra)
Pan seared duck breast, served pink with a wild berry & port sauce, dauphinoise potato, crispy shallots & wilted spinach

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

Chicken Caesar Salad
Seasoned Chicken Breast, served with romaine lettuce, Caesar dressing, Parmesan cheese, pancetta, cherry tomatoes & croutons

Traditional Carbonara
Spaghetti with Pancetta, Egg, Black Pepper & Parmesan

Slow Roasted Lamb (£4 Extra)
Roasted Lamb Shank, 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 & mustard, served with chefs savoury rice

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

Lasagne
Homemade Meat Lasagne

Filleto Diane (£4 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

Homemade Fish & Chips
Haddock fillet cooked in chef's crispy beer batter, served with homemade chips & mushy peas

28 Day Matured 8oz Sirloin Steak (£5 Extra)
28 Day Matured 8oz Ribeye Steak (£5 Extra)
served with fries, grilled tomato, mushrooms, homemade onion rings & choice of Creamy Peppercorn sauce or Diane sauce

Cajun Chicken Fiesta
Blackened Cajun Chicken Breast, Linguini Pasta, Béchamel Sauce, Peppers & Onions & Chefs Ragu

Pescatore Pizza
San Marzano tomato pizza sauce with a hint of garlic, mozzarella, prawns, anchovies & tuna

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

Salt & Pepper Chicken Pizza
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

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

Philly Cheese Steak Pizza
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 creamy peppercorn sauce

The Italian Job Pizza (V)
San Marzano tomato pizza sauce with a hint of garlic, topped with fresh mozzarella, pecorino cheese, crispy basil & pesto

We cannot guarantee that our products do not contain traces of nuts and/or seeds, dairy, gluten or any other allergens

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