



# *Lunch Special*

**2 Course Menu £14.95**

**Served Every Day 12-4pm**

*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

## *Tempura Sea Bass*

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

## *Black Pudding*

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

## *Sticky Chicken*

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

## *Pate Della Casa*

Homemade chicken liver pate with toasted bloomer

## *Calamari*

Lightly battered rings of squid served with tartar sauce

## *Homemade Soup of The Day*

served with fresh bread

## *Prawn Cocktail*

North Atlantic 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

## *Goats Cheese Bruschetta (V)*

Garlic ciabatta, spinach, tomatoes, goats cheese, balsamic & red pesto dressing

## *Gambas Pil Pil* (£1.50 Extra)

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

# Main Course

## *Duck Breast Dolce Vita*

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

## *Slow Roasted Lamb*

Roasted Lamb shoulder, served with a 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

## *Mediterranean Seabass*

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

## *Porchetta al Pepe*

Pork loin ribeye steak, served with a creamy peppercorn sauce, chips & onion rings

## *Maple Cured Bacon Steak*

Scott's Butchers Famous bacon steak. Served with mashed potato, garden peas & a creamy wholegrain mustard sauce

## *Pollo Crema*

Chicken supreme, topped with a herb butter, set on sautéed cabbage & Pancetta finished with a creamy white wine & mushroom sauce, served with today's vegetables & potatoes

## *Homemade Fish & Chips*

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

## *Scampi Mornay* (£1.95 Extra)

Whole Scampi tails cooked in chef's light flour coating, set on sautéed spinach & mushrooms, with a classic mornay sauce

## *Sicilian Roast Beef* (£1.95 Extra)

A traditional Sicilian dish favoured for its unique soft texture & rich flavour. Slow roasted Ox cheek, served with medley of roasted vegetables, mashed potato & a rich peppery red wine jus

## *Herb Crusted Salmon* (£2.50 Extra)

Fresh Salmon fillet & asparagus spears topped with a herb crust, set on tagliatelle pasta with a creamy garlic & chive sauce

## *Stuffed Seabass* (£2.50 Extra)

Fillets of seabass stuffed with Prawns & cream cheese, served with a creamy garlic & spinach sauce

## *Surf & Turf* (£2.50 Extra)

Scott's Butchers Prime Rump steak, topped with king prawns in garlic butter, served with today's vegetables

## *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

*Choice of any Pasta or Pizza dish from our Main Menu*

(Excludes Seafood Spaghetti)