



Menu & Drinks

Great for Sharing

Garlic Bread with Tomato (V) £5.95

Garlic Bread with Cheese (V) £6.50

Chilli Garlic Bread Tomato, Onion, Pepperoni, Roquito Peppers & Chilli £6.50

Neapolitan Garlic Bread (V) Chopped fresh tomatoes, pesto, garlic, olive oil, mozzarella cheese & rocket £6.95

Pane Rustica (V) Toasted garlic ciabatta topped with fresh basil, chopped cherry tomatoes, finished with balsamic syrup, extra virgin olive oil & pecorino cheese £5.95

Pane Olio (V) Fresh Bread, Olives, Balsamic & Olive Oil £4.50

Marinated Olives (V) £3.95

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

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

Appetisers

Homemade Soup of The Day £5.95

Served with fresh bread & butter

Homemade Meatballs £7.95

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

Goats Cheese & Pistachio Bruschetta (V) £7.95

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

Spicy Beef Arancini £7.95

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

Crispy Spiced Lamb £8.50

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

Calamari £8.50

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

Pate Della Casa £7.95

Homemade chicken liver pate served with fresh toast & salad garnish

Tempura Sea Bass £8.95

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

Scallop & Pancetta Salad £10.95

Seared sea Scallops & pancetta, pea shoot salad, finished with wholegrain mustard & honey dressing and Balsamic syrup

BBQ Ribs £9.50

Cooked in chef's original Café Bar sweet & tangy BBQ sauce

Sticky Chicken £8.50

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

Gambas Pil Pil £8.95

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

Funghi Ripieni (V) £7.95

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 £8.95

Crisp salad, marie rose sauce & fresh bread

Salt & Pepper Favourites

Salt & Pepper Duck £8.50

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

Salt & Pepper Calamari £8.95

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

Salt & Pepper King Prawns £8.95

King prawns tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served with pickled slaw

Salt & Pepper Ribs £9.50

Cooked in a light seasoned coating tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, finished with sweet soy

Salt & Pepper Halloumi (V) £7.95

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

Main Course

Garlic Chicken £16.95

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

Porchetta Parmigiana £16.95

Pork loin ribeye steak, topped with San Marzano tomato & fresh parmesan cheese, served with a creamy white wine, garlic & Basil sauce

Seafood Platter £22.95

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

Duck Breast Dolce Vita £19.95

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

Salmon Pizzaiola £19.95

Fresh Salmon fillet roasted in extra virgin olive oil, served with a rocket, parmesan & balsamic salad, finished with a traditional Italian pizzaiola sauce of white wine, garlic, tomato, oregano, capers & olives

Beef & Reef £19.95

Scott's Butchers 28-day matured Prime Rump steak, topped with fried peppers, onions & king prawns, finished with a creamy peppercorn sauce. (Also available plain grilled with your choice of sauce)

Sicilian Cod £18.95

Cod fillet pan roasted with garden herbs, set on Mediterranean vegetables, topped with garlic & chilli king prawns, finished with a saffron chive cream & fresh grana Padano

Pollo Diane £16.95

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

Slow Roasted Lamb £18.95

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

Mediterranean Sea Bass £19.95

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

Salmon & King Prawns £20.95

Fresh Salmon fillet topped with king prawns, set on tagliatelle pasta with a creamy rocket, garlic & roasted shallot sauce

Homemade Fish & Chips £13.95

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

Scampi Mornay £18.95

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

Prime Roast Sirloin £18.95

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

Chicken & Chorizo Fajitas £16.95

Strips of cajun spiced chicken & chorizo with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Filletto al Pepe £29.95

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

Filletto Diana £29.95

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

Tournedos Rossini £29.95

28-day 8oz Prime barrel cut Filet Mignon steak topped with pate, set on a crouton & rich red wine sauce

Pasta

Add Chicken or Chorizo to Your Pasta for £3.50 extra or King Prawns (5) £4.95

Lasagne £11.95

Homemade meat lasagne

Feta Lamb Pasta £13.95

Waves of tripolini pasta, shredded lamb, red onion, green beans, rosemary, lamb stock, peas, courgettes, garlic & black pepper, finished with crumbled feta cheese

Piccante Burrata £13.95

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.

Spicy Beef Pasta £10.95

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

Chicken & Chorizo Penne £12.95

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

Pasta alla Norma (V) £10.95

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

Sea Bass Tagliatelle £12.95

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

Traditional Carbonara £10.95

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

Spaghetti & Meatballs £10.95

Like Mamma Used to Make!

Goats Cheese Pasta (V) £13.95

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

Spaghetti Bolognese £10.95

Chefs special meat sauce with spaghetti

Cajun Chicken Fiesta £12.95

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

Garlic Mushroom Tagliatelle (V) £10.95

Mushrooms, basil, parsley, black pepper, creamy garlic sauce

King Prawn & Chorizo Pasta £16.95

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

Sides

Fries £3.75 Sweet Potato Fries £3.95 Mixed Salad £3.75 Dauphinoise Potato £3.95

Sautéed Potatoes £3.75 Fried Mushrooms £3.75 Fresh Bread £1.75

Homemade Onion Rings £3.75 Rocket & Parmesan Salad £3.95

Side of Sauce £3.25 Peppercorn, Diane, Creamy Garlic Mushroom

Pizza 12 inch (Extra toppings £1.50 each)

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

Cheese & Tomato Pizza (V) £9.95

Hand rolled pizza topped with San Marzano tomato pizza sauce & 100% mozzarella cheese

Rustic Margherita (V) £10.95

San Marzano tomato pizza sauce, fresh mozzarella, pecorino, fresh basil & extra virgin olive oil

Capricciosa £11.95

San Marzano tomato pizza sauce, mozzarella, ham & mushrooms

Diablo £12.95

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

Sorrento Formaggio (V) £13.95

San Marzano tomato pizza sauce, goats cheese, pine nuts, roasted red peppers, red onion, finished with rocket, pesto & balsamic syrup

Italiano £13.95

San Marzano tomato pizza sauce, fresh mozzarella, cherry tomatoes, parma ham, fresh basil, pecorino cheese, pesto & balsamic syrup

Milano £12.95

San Marzano tomato pizza sauce, garlic, mozzarella, anchovies, tuna, chopped olives & artichokes

Inferno! £12.95

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

Vegetarian (V) £12.95

San Marzano tomato pizza sauce, mozzarella, roquito pepper pearls, mushrooms, onions, olives, peppers, sweetcorn & pineapple

Pepperoni £11.95

San Marzano tomato pizza sauce, mozzarella & pepperoni spicy sausage

Hawaiian £11.95

San Marzano tomato pizza sauce, mozzarella, ham & pineapple

Chefs Special £12.95

San Marzano tomato pizza sauce, mozzarella & a touch of everything

Meat Feast £12.95

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

Veggie Mains

Vegetable Cannelloni (V) £12.95

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) £13.95

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) £14.95

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) £12.95

Served with savoury rice



3 Course Table D'hôte Menu

£27.95 per person

Available All Week

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

Starters

Homemade Meatballs

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

Goats Cheese & Pistachio Bruschetta (V)

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

Tempura Sea Bass

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

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Calamari

Lightly battered rings of squid, served with tartar sauce

Sticky Chicken

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

Funghi Ripieni (V)

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

BBQ Ribs (£1.50 Extra)

Cooked in chef's original Café Bar sweet & tangy BBQ sauce

Fresh Mussels (£1.50 Extra)

Cooked with shallots, garlic, white wine & cream

Gambas Pil Pil (£1.50 Extra)

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

Homemade Soup of The Day

Served with fresh bread & butter

Mains

Garlic Chicken

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

Feta Lamb Pasta

Waves of tripolini pasta, shredded lamb, red onion, green beans, rosemary, lamb stock, peas, courgettes, garlic & black pepper, finished with crumbled feta cheese

Salmon Pizzaiola

Fresh Salmon fillet roasted in extra virgin olive oil, served with a rocket, parmesan & balsamic salad, finished with a traditional Italian pizzaiola sauce of white wine, garlic, tomato, oregano, capers & olives

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 Parmigiana

Pork loin ribeye steak, topped with San Marzano tomato & fresh parmesan cheese, served with a creamy white wine, garlic & Basil sauce

Duck Breast Dolce Vita

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

Slow Roasted Lamb

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

Beef & Reef

Scott's Butchers 28-day matured Prime Rump steak, topped with fried peppers, onions & king prawns, finished with a creamy peppercorn sauce. (Also available plain grilled with your choice of sauce)

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, tosses with Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Scampi Mornay

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

Chicken & Chorizo Fajitas

Strips of cajun spiced chicken & chorizo with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Sorrento Formaggio Pizza (V)

Pizza Sauce, Goats Cheese, Pine Nuts, Roasted Red Peppers, Red Onion, Finished with Rocket, Pesto & 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

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

**Choice of Sweet, Coffee or a shot of Sambuca or Limoncello
(excludes Liqueur Coffee & Cheese & Biscuits)**