



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)**