



Lunch Special

2 Course Menu £16.95

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

Spicy Beef Arancini

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

Goats Cheese & Pistachio Bruschetta (V)

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

King Prawn Cocktail

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

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

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

Homemade Fish & Chips

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

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

Porchetta Parmigiana

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

Slow Roasted Lamb

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

Prime Roast Sirloin (£2.50 Extra)

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

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

Duck Breast Dolce Vita

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

Scampi Mornay (£2.50 Extra)

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

Beef & Reef (£2.95 Extra)

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)

Salmon & King Prawns (£2.50 Extra)

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

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