



3 Course

Table D'hôte Menu

£24.95 per person

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

Starters

Pork & Chorizo Bites

Honey Glazed slow roasted belly pork pieces & chorizo sausage

Black Pudding Stack

Black pudding & bacon fritters set on potato rosti, finished with a cheddar cheese sauce

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, pesto cream

Salt & Pepper Duck

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

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Goats Cheese Bruschetta (V)

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

Ribs of Fire (£1.50 Extra)

Cooked in a light crisp coating, drizzled with fiery BBQ sauce, served with chef's sweet pickled slaw

Fresh Mussels

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

Mains

Slow Roasted Belly Pork

Served with tender stem broccoli, apple puree, sweet potato mash & a delicious apple cider pork jus

Fresh Swordfish Cornaro

Char grilled swordfish steak, set on cherry tomatoes roasted with garlic, capers & white wine, served with buttered crushed new potatoes & toasted sesame seeds

Mediterranean Seabass

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

Pollo Roma

Chicken supreme served with roasted courgette, garlic, onion & red peppers, finished with a tomato herb ragu

Slow Roasted Lamb

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

Duck Dolce Vita

Pan seared duck breast served with sugar snap peas, hasselback potato & a rich blackberry infused red wine jus

Pollo Diane

Chicken supreme cooked in a classic diane sauce of cream, brandy, mushrooms, onions & French mustard

Sicilian Roast Beef

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 peppered red wine jus

Herb Crust Salmon Fillet

Set on tagliatelle pasta with fresh asparagus & a creamy white wine & chive sauce

King Prawn & Chorizo Pasta

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

Stuffed Seabass (£1.95 Extra)

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

Prime Rump Steak

Scott's Butchers 28 day matured Prime rump steak, served with a creamy peppercorn sauce & Chips

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

Roasted Aubergine Moussaka (V)

Roast aubergine stuffed with rich tomato sauce & vegetables, topped with bechamel sauce & feta cheese, served with a rice salad

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)**