



## 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 Soup of The Day*

Served with fresh bread & butter

#### *Homemade Meatballs*

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

#### *Black Pudding Stack*

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

#### *Goats Cheese Bruschetta (V)*

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

#### *Pate Della Casa*

Homemade chicken liver pate served with fresh toast & salad garnish

#### *Calamari*

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

#### *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

#### *Gambas Pil Pil* (£1.50 Extra)

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

#### *Ribs of Fire* (£1.50 Extra)

Light crisp coating, drizzled with fiery BBQ sauce, with chef's sweet, pickled slaw

# *Mains*

## *Mediterranean Seabass*

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

## *Tomahawk*

12oz pork tomahawk cooked in chef's garlic butter, set on spinach mash potato, served with creamy paprika and mushroom sauce

## *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 Inverno*

Pan roasted duck breast, set on buttered spinach and sweet potato fondant. Finished with a rich red wine and blackberry jus

## *Pollo Diane*

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

## *Scampi Mornay*

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

## *King Prawn & Chorizo Pasta*

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

## *Surf & Turf*

28 day matured Prime rump steak, topped with king prawns in garlic butter, served with today's vegetables  
(Also available as plain grilled steak with your choice of 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

## *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

## *Vegetable & Halloumi Fajitas (V)*

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling skillet with flour tortillas, cheese, guacamole, sour cream & salsa

## *Sorrento Formaggio (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 & mozzarella cheese

# *Sweet*

**Choice of Sweet, Coffee or a shot of Sambuca or Limoncello**  
(Excludes Liqueur Coffee & Italian Pastry Selection)