



Lunch Special

Served Saturday & Sunday 12pm - 4pm

2 Course Menu
£16.95

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

Homemade Meatballs

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

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, finished with pesto cream

Goats Cheese Bruschetta (V)

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

Prawn Cocktail

North Atlantic prawns with crisp salad, Marie rose sauce & fresh bread

Salt & Pepper Halloumi (V)

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

Homemade Soup of The Day

Served with fresh bread

Black Pudding Stack

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

Main Course

Pollo Roma

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

Pollo Diane

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

Surf & Turf (£2.50 extra)

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)

Tomahawk

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

Mushroom Stroganoff (V)

Served with savoury rice

Mediterranean Seabass

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

Slow Roasted Lamb (£2.50 extra)

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

Homemade Fish & Chips

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

Duck Inverno

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

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & mozzarella cheese

Choice of any Pasta or Pizza dish from our Main Menu
(Excludes Seafood Spaghetti)