



3 Course Table D'hôte Menu

£25.95 per person

Available All Week

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

Starters

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

Salt & Pepper Duck

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

Goats Cheese Bruschetta (V)

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

Ribs of Fire (£1.50 Extra)

Light crisp coating, drizzled with fiery BBQ sauce, 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 & butter

Mains

Steak Del Pisa

Medallions of beef steak, stacked with dauphinoise potato, finished with a rich port & wholegrain mustard sauce

Mediterranean Sea Bass

Grilled fillets of sea bass, 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

Porchetta al Pepe

Pork loin ribeye steak, served with a creamy peppercorn sauce, chips & onion rings

Slow Roasted Lamb

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

Herb Crusted Salmon

Fresh Salmon fillet topped with a herb crust, set on tagliatelle pasta with a creamy garlic & chive sauce

Scott's Butchers Maple Cured Bacon Steak

Served with mashed potato, garden peas & a creamy wholegrain mustard sauce

Pollo Crema

Chicken supreme, topped with a herb butter, set on sautéed cabbage & Pancetta finished with a creamy white wine & mushroom sauce, served with todays vegetables & potatoes

Sicilian Roast Beef

A traditional Sicilian dish favoured for its unique soft texture & rich flavour. Slow roasted Ox cheek, served with a medley of roasted vegetables, mashed potato & a rich peppered red wine jus

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

Surf & Turf

Scott's Butchers Prime Rump steak, topped with king prawns in garlic butter, served with todays vegetables

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)**