



2 Course Set Menu £17.95

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

STARTERS

Ham Hock Fritter

Pressed Ham hock cooked in a crisp seasoned flour coating, served with cheddar cheese sauce, served with a sweet, pickled onion relish

Homemade Soup of The Day

served with fresh bread

Fritto Misto

King Prawn, Seabass Goujon, Fresh chunks of Haddock & Calamari rings cooked in a light seasoned flour coating, served with homemade tartar sauce

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Black Pudding

Bacon & tomato, finished with a light cheese & mustard sauce

Garlic Mushroom Bruschetta (V)

Toasted ciabatta topped with creamy garlic mushrooms, finished with grated pecorino cheese

Sticky Chicken (£2 Extra)

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Salt & Pepper Duck (£2 Extra)

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

MAIN COURSE

Slow Cooked Belly Pork

Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

Traditional Carbonara

Spaghetti with Pancetta, Egg, Black Pepper & Parmesan

Chicken Diane

Chicken Breast served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard, served with today's fresh vegetables & potatoes

Beef Stroganoff

Escalope's of Fillet Steak, smothered in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & a touch of mustard, served with chef's savoury rice

Seabass Mornay

Pan roasted Seabass Fillet, set on sauteed potatoes & onions, broccoli & peas, finished with a light cheese sauce

Slow Roasted Lamb Shank (£3 Extra)

Served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

Lasagne

Homemade Meat Lasagne

Paprika Chicken

Chicken breast topped with crispy peppers & Onions, served with a creamy paprika sauce & chips

Cajun Chicken Fiesta

Blackened Cajun Chicken Breast, Linguini Pasta, Béchamel Sauce, Peppers & Onions & Chef's Ragù

Spicy Beef Pasta

Tagliatelle pasta, light cheese sauce, topped with spicy beef, peppers & onions

Homemade Fish & Chips (£2 Extra)

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

Tuscan Sausage Pasta

Traditional cacio e pepe spaghetti with black pepper & pecorino cheese, topped with a mix of spicy Nduja & Italian sausage meat & fried fresh Basil. Bellissimo!

28 Day Matured 6oz Rump Steak (£2 Extra)

Prime Rump steak, served with grilled tomato, mushrooms, homemade onion rings & your choice of sauce (Creamy Peppercorn sauce, Diane sauce, Creamy Stilton Cheese sauce or Creamy Garlic Mushroom & Thyme)

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragù, béchamel sauce & 100% Mozzarella cheese, served with garlic toast

Mediterranean Pasta Primavera (V)

Mediterranean vegetables tossed with tagliatelle pasta in a creamy cheese sauce, finished with black pepper, crisp fried basil & pecorino cheese

Salt & Pepper Chicken Pizza

San Marzano tomato pizza sauce with a touch of salsa, mozzarella cheese, topped with salt & pepper chicken, peppers & onions, finished with a creamy garlic mayonnaise & spring onion

Philly Cheese Steak Pizza

Garlic herb butter, Béchamel sauce, pecorino cheese, mozzarella, sweet roquito pepper pearls, marinated slices of beef steak, garlic mushrooms & green peppers, finished with crisp fried onions & a drizzle of creamy peppercorn sauce

Pizza Inferno!

Pepperoni, Spicy Beef, Sweet & Spicy Roquito Pepper Pearls, Jalapeño Chillies & Hot Chilli Sauce

Meat Feast Pizza

Meat, Meat & More Meat

Roasted Mediterranean Veg & Halloumi Pizza (V)

Brushed with olive oil, fresh garlic & rosemary, San Marzano tomato pizza sauce pecorino cheese, roasted Mediterranean vegetables, Halloumi cheese, & pesto crème fraîche

Allergens Notice

Some of our menu items contain nuts, peanuts, seeds, gluten, egg, crustaceans & other allergens.

Despite our best efforts, due to our cooking environment, and as many of our ingredients have been prepared in other factories/premises, we cannot guarantee that these allergens are not present in any other dish or food that we serve

As flour is used throughout service and we do not have a separate Gluten Free fryer. We cannot guarantee our dishes are gluten free

We understand the dangers to those with severe allergies, so please speak to a member of staff who may be able to help you make an alternative choice.

Whilst every effort has been made to remove them, fish/seafood may contain bone/shell