

# Summer Offer

2 Courses £14.95

## STARTERS

### Feta Cheese & Watermelon Salad

Served with cucumber, fresh mint & a strawberry balsamic

### Sausage & Black Pudding Stack

Bury black pudding layered with homemade spiced Italian style sausage, served with a light cheese & wholegrain mustard sauce

### Blackened Cajun King Prawn Tostada (£1.95 extra)

Toasted corn tortilla topped with smashed avocado, red onion, cherry tomatoes & cajun spiced king prawns, finished with crispy fried basil & a chilli & pineapple jam

### Garlic Mushroom Bruschetta (V)

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

### Fritto Misto

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

### 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

### Pate Della Casa

Homemade chicken liver pate with toasted bloomer

## MAIN COURSE

### Lamb Risotto

Chilli, garlic & paprika lamb leg ragu set on a pea & mint risotto, topped with crumbled goats cheese & sweet red onion

### Tuscan Chicken

Succulent boneless chicken thigh, marinated in garlic butter, set on a creamy chorizo, spinach & pecorino cheese sauce, served with a mix of diced herb potatoes & mediterranean vegetables

### Seabass Mornay

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

### Belly Pork Milanese

Pork belly slow cooked and pressed, fried in a parmesan bread crumb, set on a sweet honey & wholegrain mustard sauce, served with today's fresh vegetables & potatoes

### Chicken Stroganoff

Sauteed chicken in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & a touch of mustard, served with chef's savoury rice

### Steak & Frites

Escalope's of Fillet Steak, smothered in chef's favourite creamy peppercorn sauce, served with fries & crispy onions

### Filletto Diane (£6 Extra)

Medallions of prime fillet steak, served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard, dauphinoise potatoes, tender stem broccoli & carrot

### Chicken Caesar Salad

Breaded chicken escallops, drizzled with garlic butter, served with romaine lettuce, Caesar dressing, Parmesan cheese, cherry tomatoes & croutons

### Mediterranean Pasta Primavera (V)

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

We cannot guarantee that our products do not contain traces of nuts and/or seeds, dairy, gluten or any other allergens