



Lunch Special

*Served Saturday 2pm - 4pm
& Sunday 12pm - 4pm*

*2 Course Menu
£18.95*

*Choice of:
Starter & Main Course
or Main Course & Dessert*

Not Available Valentine's Day, Mother's Day, Father's Day, Christmas Eve, or New Year's Eve

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

Homemade Soup of The Day

Served with fresh bread

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

Crispy Chilli Beef

Tender strips of fillet steak cooked in our seasoned flour. Tossed through a spiced sticky sauce, resting on julienne vegetables

Burrata Caprese Salad (V)

Burrata cheese set on a fresh tomato compote and sliced cherry tomatoes. Finished with aged balsamic glaze & basil pesto

Crab & Prawn Cocktail

North Atlantic prawns & white crab meat set on smashed avocado & a crisp salad. Dressed with Marie rose sauce

Salt & Pepper Halloumi (V)

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

Black Pudding Stack

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

Chorizo Bruschetta

Chorizo sausage pan fried with roasted red pepper, served on garlic toasted ciabatta. Finished with a honey and chorizo oil

Beef Arancini

Tender beef and arborio rice rolled in seasoned golden breadcrumbs with a mustard & cheese sauce, topped with crispy onions

Sardine Poco

Lightly coated sardine fillets tossed in garlic and chilli butter, served on toasted bread

Main Course

Choice of Any Pasta or Pizza Dish from our Main Menu

Mediterranean Seabass

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

Slow Roasted Lamb (£2.95 extra)

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot purée & buttered mashed potato

Homemade Fish & Chips

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

Vegetable Cannelloni (V)

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

Duck & Honey Salad

Crispy pieces of duck set on a mixed rocket, cherry tomato & spring onion salad. Finished with a honey & soy dressing

Florentine Pork Belly

Slow roasted belly pork set on garlic & thyme parmentier potatoes, and charred greens. Finished with an apple cider vinegar

Pollo Diane

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

Beef Stroganoff

Slices of Fillet steak smothered in a rich Stroganoff sauce, made with cream, mushrooms, onions, brandy, paprika & a touch of mustard. Served with chef's savoury rice

Duck Inverno (£2.95 extra)

Roast duck breast, set on a bed of sauteed winter greens & butternut squash puree. Served with Hasselback potato and a honey & red wine jus

Arrosto Peppers (V)

Roasted red peppers filled with courgettes, onion, garlic, green beans, broccoli & mixed beans tossed in a basil infused tomato sauce and baked with melted cheese. Served with a spiced savoury rice

Pollo Funghi

Roasted chicken supreme set on buttered spinach & tender stem broccoli. Finished with julienne leeks and a garlic & mushroom cream sauce

8oz Sirloin Steak (£2.95 extra)

Prime Sirloin steak served with fries, vine cherry tomatoes, sauteed mushrooms & onions