3 Course Table D'hote Menu

£35 per person
Available all week

Option 1: Starter, Main Course & Sweet or Italian liquor

Option 2: Glass of Prosecco or Lager, Starter & Main Course

Starters

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

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

Salt & Pepper Halloumi (V)
Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam.

Pate Della Casa
Homemade chicken liver pate served with fresh toast & salad garnish.

Soup of the Day
A fresh, chef-crafted soup prepared daily using seasonal ingredients. Served with warm artisan bread.

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, pesto cream.

Gambas Pil Pil *(£1.95 supp)*
King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta.

Arancini of the Day
Crisp golden risotto balls filled with the chef's daily selection of fresh ingredients.

Chorizo Bruschetta
Smoky chorizo and sweet roasted red peppers over crisp bruschetta, drizzled with herb oil

Main Courses

Sea Bass & King Prawn (£2.50 supp)
Delicate sea bass fillets served on buttered courgette, sautéed potatoes, green beans, and wilted spinach. Topped with garlic-sautéed king prawns and a white wine and lemon sauce.

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

Pollo Diane/Pepe
Chicken supreme cooked in your choice of classic Diane sauce or creamy peppercorn sauce. Served with dauphinoise potatoes and fried mushrooms.

Pollo Ripieni
Tender chicken breast stuffed with soft cheese and mixed herbs, wrapped in Parma ham. Served with dauphinoise potatoes and tender stem broccoli, finished with a smooth mustard sauce.

Fish & Chips
Fresh haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas.

King Prawn & Chorizo Pasta
Linguini pasta with cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic glaze

Garlic Mushroom & Truffle Tagliatelle (V)
Tagliatelle pasta tossed with sautéed garlic mushrooms in a creamy truffle sauce, finished with truffle pecorino cheese and fresh herbs.

Sirloin Steak *(£2.50 supp)*
8oz sirloin steak served with fries, vine cherry tomatoes, sautéed mushrooms & onions. Steak sauces available.

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.

Vegetable & Halloumi Fajitas (V)
Cajun spiced vegetables & halloumi cheese with peppers on a sizzling skillet with flour tortillas, cheese, guacamole, sour cream & salsa

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

Duck Inverno (£2.50 supp)

Prime duck breast served with carrot purée, homemade dauphinoise potatoes, and roasted tenderstem broccoli, finished with a Forestier and wild mushroom sauce.