

# *3 Course Table D'hote Menu*

**£34 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**

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.

### **Tomato & Parma Ham Bruschetta**

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes, basil & Parma ham.

## **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 syrup

### **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**

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.

### **Duck Inverno (£2.50 supp)**

Prime duck breast served with parsnip purée, parmentier potatoes, and roasted courgette and carrot, finished with a redcurrant reduction.

### **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

### **Rump Steak Medallions**

Two rump steak medallions cooked to your liking, served on tenderstem broccoli and roasted vine tomatoes with Dauphinoise potatoes.