

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.