



**2 Course Set
Menu
£15.95**

(Starter & Main Course)

**Available Monday to Wednesday
4pm - 8:30pm**

**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 Soup of The Day

Served with fresh bread & butter

Salt & Pepper Halloumi (V)

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

Crispy Chilli Beef (£1.95 extra)

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

Chorizo Bruschetta

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

Sticky Chicken (£1.95 extra)

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

Sardine Poco

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

Calamari

Lightly battered rings of squid, served with tartare sauce & lemon wedge

Main Course

Pollo Diane

Chicken breast cooked in a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard. Served with butter steamed vegetables

Chicken & Chorizo Penne

Chicken breast pieces & chorizo sausage cooked in our own tomato sauce with beans, chillies, garlic & onion, finished with fresh wild rocket

Arrosto Peppers (V)

Roasted peppers filled with a selection of sauteed vegetables & beans in a basil infused tomato ragu, bakes with melted cheese. Served with a spicy savoury rice

Mediterranean Seabass (£3.95 extra)

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

Chicken Speziato Pizza

Pizza sauce, mozzarella, spiced chicken, roasted red peppers & sliced red onion

Lobster Ravioli (£4.95 extra)

Parcels of pasta filled with lobster meat, cooked in a white wine, cherry tomato & asparagus cream sauce

Traditional Carbonara

Traditional spaghetti dish with pancetta, egg, black pepper & parmesan

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 & Honey Salad

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

Mediterranean Pasta (V)

Mediterranean vegetables tossed with tagliatelle in Napoli sauce. Finished with black pepper, crispy basil & pecorino cheese

28 Day Matured Sirloin Steak (£3.95 extra)

28-day matured Sirloin steak, served with chips, vine cherry tomatoes, sauteed mushrooms & onions

Tuscan Sausage Pasta

Tagliatelle pasta tossed with Italian sausage meat, spinach, onion, garlic, chilli, mushrooms & crème fraiche

Pollo Funghi

Chicken breast set on buttered spinach, tender stem Broccoli and julienne leeks. Served with a garlic & mushroom cream sauce

Quattro Formaggio Pizza (V)

Pizza sauce, cheddar, mozzarella, stilton & parmesan cheese

Inferno Pizza

Pizza sauce, mozzarella, pepperoni, spicy beef, jalapeño chillies & hot chilli sauce

Slow Roasted Lamb (£3.95 extra)

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

Vegetable Cannelloni (V)

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

Spaghetti Bolognese

Chefs' special meat sauce with spaghetti

Fish & Chips

Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips, mushy peas & tartare sauce

Lasagne

Homemade meat lasagne

Caprese Pizza (V)

Melted buffalo mozzarella, fresh tomato & crispy basil leaves. Finished with black pepper, aged balsamic & extra virgin olive oil