



2 Course Set Menu £15.95

(Starter & Main Course)

Available Monday to Thursday
4pm - 8:30pm

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 Soup of The Day

Served with fresh bread

Garlic Mushroom Bruschetta (V)

Toasted ciabatta topped with creamy garlic mushrooms & freshly grated parmesan

Fritto Misto

King prawn, seabass goujon, haddock & calamari rings cooked in a light seasoned flour, served with tartare sauce

Crispy Chilli Beef (£2 extra)

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

Calamari

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

Seafood Arancini

Selection of fresh fish cooked in crispy rice balls, set on lemon crème fraiche

Sticky Chicken (£2 extra)

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Sardine Poco

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

Duck & Honey Salad

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

Ham Hock & Black Pudding Fritter

Cooked in a seasoned crispy coating, served with mustard cheese sauce & rosemary fried onions

MAIN COURSE

Pollo Diane Chicken breast cooked in a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard. Served with sauteed potatoes

Cajun Chicken Fiesta Blackened Cajun chicken breast, linguini Pasta, béchamel sauce, peppers & onions in chef's tomato ragu

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

Fillet Medallions (£10 extra) Two medallions cooked to your liking, set on sauteed tender stem broccoli & balsamic tomatoes. Served with dauphinoise potatoes

Chicken Speziato Pizza Mozzarella pizza sauce, 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

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

Meat Feast Pizza sauce & mozzarella with meat, meat & more meat!

Spicy Beef Alforno Linguini pasta in a light cheese & mustard sauce, spicy beef, peppers & onions. Baked with mozzarella cheese

Trio of Fish Pan roasted seabass fillet set on a homemade fishcake served with a white wine & prawn cream sauce. Accompanied with today's vegetables

Steak & Frites (£3 extra) Slices of fillet steak, smothered in chef's creamy peppercorn sauce. Served with fries & crispy onions

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

Italian Pork Steak 8oz pork loin marinated in Italian seasoning, served with creamy paprika sauce, sauteed potatoes, roasted vine tomatoes & crispy onions

Quattro Formaggio (V)

Pizza sauce, cheddar, mozzarella, stilton & parmesan cheese

Fish & Chips (£2 extra) Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas

Slow Roasted Lamb (£4 extra) Slow Roasted Lamb, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot puree & a buttered mashed potato

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

8oz Sirloin (£7 extra) 28 day matured prime Sirloin steak served with fries, vine cherry tomatoes, sauteed mushrooms & onions

Lasagne Homemade meat lasagne

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

Mexican Chicken Pizza Pizza sauce, mozzarella, spiced pulled chicken, peppers, jalapenos & red onion

Chicken Toscana Chicken breast marinated in garlic butter set on a cream spinach & pecorino cheese sauce. Served with herb parmentier potatoes & mediterranean veg