



# *A La Carte Menu*

*Available  
Wednesday & Thursday's*

*2 Course Menu  
£21.95*

*Choice of:  
Starter & Main Course*

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

## **Blackened Swordfish**

3oz grilled swordfish marinated in herbs & spices, set on Mediterranean vegetables. Topped with a lime crème fraiche

## **Chicken Quesadilla**

Cajun spiced chicken cooked with peppers & onions in a crispy tortilla with melted mozzarella cheese. Served with a homemade salsa

## **Homemade Soup of The Day**

Served with fresh bread

## **Pate Della Casa**

Homemade chicken liver pate served with fresh toast & salad garnish

## **Crema Mussels** (£2.95 extra)

Cooked with shallots, garlic, white wine & cream

## **Black Pudding Stack**

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

## **Caprese Salad (V)**

Slices of Buffalo mozzarella and fresh tomato layered with basil, drizzled in extra virgin olive oil & balsamic

## **Seafood Arancini**

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

## **Duck & Honey Salad**

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

## **Calamari**

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

# MAIN COURSE

*Choice of any Pasta or Pizza dish from our Main Menu*

## **Mediterranean Vegetable Risotto (V)**

Aubergine, tomato, roasted red pepper, onion & peas tossed through arborio rice. Topped with roasted vine tomatoes & herb oil

## **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

## **8oz Sirloin Steak** (£2.95 extra)

28 day matured prime Sirloin steak served with fries, vine cherry tomatoes, sauteed mushrooms & onions

## **Arrosto Peppers (V)**

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

## **Italian Pork Steak**

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

## **Cesar Salad**

Grilled chicken breast sliced on Romaine lettuce, parmesan cheese, garlic croutons and Caesar sauce. Sprinkled with pancetta crumb and more parmesan cheese!

## **Fillet Medallions** (£4.95 extra)

Two medallions cooked to your liking, set on sauteed tender stem broccoli & balsamic tomatoes. Served with dauphinoise potatoes

## **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 Inverno** (£3.95 extra)

Roast duck breast, set on a bed of sauteed greens & butternut squash puree. Served with Hasselback potato and a honey & red wine jus

## **Lobster Ravioli**

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

## **Steak & Frites**

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

## **Fish & Chips**

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

## **Pollo Roma**

Chicken supreme set on Mediterranean vegetables finished with our Franco's tomato sauce

## **Goats Cheese Fritter (V)**

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup