



# Midweek Prix Fixe Menu £16.95

(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

### **Pate Della Casa**

Homemade chicken liver pate served with fresh toast & salad garnish

### **Chicken Quesadilla**

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

Served with a homemade salsa

### **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

### **Garlic Mushroom Bruschetta (V)**

Toasted ciabatta topped with creamy garlic mushrooms & freshly grated parmesan

### **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

### **Blackened Swordfish**

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

### **Goats Cheese & Chorizo Salad**

Chorizo cooked in honey tossed through a rocket & balsamic salad, topped with goats' cheese

## 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

### **Chicken Pesto Pizza**

Pizza sauce, mozzarella, pulled chicken, cherry tomatoes & basil pesto

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

### **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 (£3.50 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

**Pollo Penne** Chicken breast pieces cooked in butter & white wine with baby corn, mange tout & broccoli

**Fish & Chips (£2.50 extra)** Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas

**Slow Roasted Lamb (£4.50 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

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