



# *Lunch Special*

*Served Saturday & Sunday  
12pm - 4pm*

*2 Course Menu  
£18.95*

*Choice of:  
Starter & Main Course  
or Main Course & Dessert*

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 Meatballs

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast

## Pate Della Casa

Homemade chicken liver pate served with fresh toast & salad garnish

## Calamari

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

## Homemade Soup of The Day

Served with fresh bread

## 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, finished with pesto cream

## Tempura Cod

Cod fillet cooked in a light tempura batter, set on julienne vegetables. Finished with a lemon grass & ginger broth

## Lamb Pocket

Warm pulled lamb, served with a dressed feta salad, pita bread and Greek style tzatziki

## Goats Cheese Bruschetta (V)

Garlic ciabatta, spinach, tomatoes, goats' cheese, balsamic & red pesto dressing

## Crab & Prawn Cocktail

North Atlantic prawns & white crab meat set on smashed avocado & a crisp salad. Dressed with Marie rose sauce

## Salt & Pepper Halloumi (V)

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

## Black Pudding Stack

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

## Chorizo Bruschetta

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

## Beef Arancini

Tender beef and arborio rice rolled in seasoned golden breadcrumbs with a mustard & cheese sauce, topped with crispy onions

## Sardine Poco

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

# Main Course

*Choice of Any Pasta or Pizza Dish from our Main Menu*

## Mediterranean Seabass

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

## Homemade Fish & Chips

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

## Vegetable Cannelloni (V)

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

## Pollo Diane

Chicken supreme cooked in a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

## Scampi Mornay

Whole Scampi tails cooked in chef's light flour coating, set on sautéed spinach & mushrooms, with a classic mornay sauce

## Duck Miele

Honey roasted duck breast, set on buttered spinach and root vegetables. Finished with a wild berry & port jus

## Slow Roasted Lamb

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, fine green beans & mashed potato

## Pollo Aglio

Chicken supreme cooked in a light crispy coating, drizzled with garlic butter, set on sautéed asparagus & green beans. Finished with a creamy white wine blue cheese sauce

## Steak Stack (£3.95 extra)

8oz of steak medallions stacked with potato rostis, covered in a beef & mushroom cream sauce. Topped with battered crispy onions, served with fries

## Pork Grande

Honey glazed Pork tomahawk steak set on blue cheese & pancetta crushed new potatoes, served with sautéed asparagus & tender stem broccoli. Finished with a roasted shallot jus

## 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