

# Our Starters

## *Our chefs signature starters*

### ***Sticky ribs (gf)***

Made on the premises to our own special recipe

£5.25

### ***Fig and goats cheese parcels***

Fresh figs and tangy goats cheese in a crispy filo parcel

£4.75

### ***Sautéed king prawns in lime chilli***

Simply delicious

£5.45

### **Bread & Olives**

A delicious selection of marinated olives to nibble

£2.75

### **Soup of the day (v) (gf)**

Freshly made with a chunk of bread and croutons

£4.25

### **Fresh pate (gf\*)**

Accompanied by chutney and toasted focaccia

£4.25

### **Nachos (v) (gf)**

Crispy corn chips, salsa and guacamole, topped with jalapenos

£4.25

### **Tomato and goats cheese stack (v)**

A toasted crouton with basil, tomato and grilled goats cheese

£4.25

### **Tempura battered vegetables (v)**

Crisped perfectly & served with a coronation mayo

£4.75

### **Salt 'n' pepper coated squid**

Breaded and crisped to perfection with a garlic mayo

£4.75

### **Scottish smoked salmon**

A generous helping of Scottish smoked salmon and brown bread

£5.95

## Sides

<b>Fresh cooked chips</b>	<b>£2.50</b>	<b>New potatoes</b>	<b>£2.50</b>
<b>Side salad</b>	<b>£2.50</b>	<b>Sautéed potatoes</b>	<b>£2.50</b>
<b>Garlic bread</b>	<b>£2.50</b>	<b>Seasonal vegetables</b>	<b>£2.50</b>
<b>Sautéed wild mushrooms</b>	<b>£2.95</b>	<b>Peppercorn Sauce</b>	<b>£1.50</b>





## Our Pastas

<b>Tagliatelle carbonara (gf*)</b>	<b>Starter £4.75</b>
Choose from mushroom, bacon or smoked salmon	<b>Main £7.45</b>
<b>Seafood Linguine (gf*)</b>	<b>Starter £4.95</b>
Authentic pasta with mixed seafood	<b>Main £7.95</b>
<b>Pasta stuffed with scallops &amp; prawns</b>	<b>Starter £5.25</b>
A truly sumptuous pasta you must try	<b>Main £8.45</b>
<b>Pappardelle with wild mushrooms (gf*)(v)</b>	<b>Starter £4.75</b>
This really is a beautiful dish very popular in Rome	<b>Main £7.45</b>
<b>Farfalle Putanesca (gf*)(v)</b>	<b>Starter £4.45</b>
Little bows with a traditional tomato & olive sauce	<b>Main £6.95</b>
<b>Spinach &amp; ricotta cannelloni (v)</b>	
Smothered with sauce and baked to perfection	<b>Main £7.45</b>

## Fresh Salads

<b>Parma ham &amp; mozzarella (gf*)</b>	<b>Starter £4.75</b>
Classic Italian combination	<b>Main £7.45</b>
<b>Goats cheese and olive (v) (gf*)</b>	<b>Starter £3.95</b>
Greek influenced with tangy goat cheese	<b>Main £6.95</b>
<b>Nicioise style (v) (gf*)</b>	<b>Starter £3.95</b>
Boiled egg, potatoes, fine beans and a classic dressing	<b>Main £6.95</b>

## Hand Made Pizzas

<b>Margherita</b>	<b>£7.95</b>
Sauce, mozzarella & basil—perfect	
<b>Proscuitto funghi</b>	<b>£8.45</b>
Sauce, mozzarella, ham & mushrooms—a classic	
<b>Napoletano</b>	<b>£8.45</b>
Another original, no cheese, tuna, black olives, onion & anchovies	
<b>Diavola</b>	<b>£8.45</b>
Sauce, mozzarella, ham, mushroom, peperoni, peppers & chilli	
<b>Pomadorino</b>	<b>£8.45</b>
Sauce, mozzarella, cherry tomatoes, rocket and grana padano	
<b>Make your own</b> —any topping combination from above	<b>£8.95</b>
Or red onion, chorizo, cream sauce (instead of tomato)	

# Our Mains

## *Our chefs signature main dishes*

### **Confit duck (gf)**

Barbary duck leg prepared the traditional way, salting, braising searing all as in SW France on a bed of mash with red cabbage

**£12.95**

### **Duo of lamb**

Lamb rack cutlets perfectly seared and slow roast rolled belly stuffed with pate served with a dark berry jus and Lyonnais potato.

**£14.45**

### **Sweet potato curry (v)**

A really flavoursome aromatic curry, made to chef's own recipe Served with rice an a poppadum

**£9.95**

### **Tagliata di manzo (gf)**

Authentic Italian dish, sirloin steak, served rare and sliced on a bed of rocket, with grana padano, rosemary and balsamic reduction

**£18.95**

### **Fritto Misto**

Piles of breaded mackerel, salt 'n' pepper squid, scampi and Whitebait with wedges of lemon and a pot of creamy mayo

**£10.95**

### **28 day matured 8oz sirloin steak (gf\*)**

Cooked to your liking with fresh chips, field mushroom & onion ring

**£17.95**

### **Grilled chicken putanesca (gf)**

Succulent butterfly chicken breast smothered in a traditional sauce

**£10.95**

### **Aubergine cannelloni (v) (gf)**

A superb vegetarian and gluten free way to eat traditional food

**£9.95**

### **Risotto with Mediterranean vegetables (v)**

Traditionally made risotto topped with a roasted med veg mix

**£9.95**

### **Salmon fillet risotto**

Take our Med veg risotto top it with a grilled salmon fillet—perfect

**£11.95**

### **Sea bass and prawn Cleopatra**

Pan seared seabass fillets with prawn, caper and butter sauce

**£12.95**

### **Mamma Mia Burger**

6oz burger, with Parma Ham, cheese, mushroom and onion rings

**£10.95**

Our mains all come with an appropriate accompaniment of potato, rice or bread —check with your server for details or to change anything.

(v) - Vegetarian (gf) - Gluten Free (gf\*) - can be adapted to gluten free

Please note that some of our dishes contain allergens, please ask a member of the team and we will be happy to explain.



## Desserts

### *Our chefs signature desserts*

#### *Chefs cheesecake of the day*

Ask for todays freshly made choice

**£4.25**

#### *Sticky toffee pudding*

Classic pudding with a homemade toffee sauce

**£4.25**

#### **Ice cream selection**

3 scoops of authentic continental ice cream

**£4.25**

#### **Fresh fruit salad (gf)**

Served with either ice cream, custard or fresh double cream

**£4.25**

#### **Chocolate truffle mousse**

Another stunning dessert

**£4.75**

#### **Cheese selection (gf\*)**

A selection of cheeses and biscuits

**£5.75**

## Teas & Coffees

#### **Espresso**

Made with freshly ground Massimo beans the 'Ferrari' of coffee

**£1.50**

#### **Doppia espresso**

A double sized shot

**£2.00**

#### **Americano**

Our classic espresso topped up with boiling water

**£1.50**

#### **Latte**

Espresso with hot milk added

**£2.00**

#### **Cappucino**

Classically made with espresso and frothy milk

**£2.00**

#### **English tea**

With or without milk

**£1.50**

#### **Herbal / speciality teas**

Ask for our selection

**£1.75**

