

SET MENU

LUNCH 2-COURSES 25 LUNCH 3-COURSES 29
EVENING 2-COURSES 27 From 5 p.m. EVENING 3-COURSES 32

SUNDAY LUNCH 3-COURSES ONLY 32

Not Available Saturday Evening

Includes a glass (175ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

Fresh Asparagus with Crispy Poached Egg & Hollandaise Sauce

Flat Mushroom with Caponata & Goats Cheese Chilli Jam (N)

Fresh Soup of the Day (V)

Corn-fed Chicken Pad Thai (N) (S)

Apple & Beetroot Salad with Walnuts & Crushed Feta (N)

MAIN COURSES

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables

(Sunday Lunch only)

Roast Rump of Lamb with Pearl Onions, Bacon, Peas & Madeira Sauce

Strips of Dutch Calves Liver with Apple, Sage, Brandy Cream Sauce & Rice Pilau

Fillet of Fresh Sea Bream with Pickled Cucumber Salad & Saffron Sauce

(Please ask for alternative choices of fish dishes)

Corn-fed Chicken Escalope with Buffalo Mozzarella, Tomato & Garlic Sauce

Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette (N)

(All the above served with Vegetables & Potatoes)

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad

Mixed Bean & Pulse Cassoulet (Vegan)

Seitan Milanese, **Vegan** Meat Substitute with Vegan Pasta & Homemade Tomato Sauce

Selection of Fresh Vegetables (Vegan)

For extra vegan options

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

SELECTION OF HOMEMADE DESSERTS

Chocolate & Pecan Nut Brownie with Vanilla Ice Cream (N)

Lemon Tart with Raspberry Coulis

Oranges in Grand Marnier with Mango Sorbet (GF) (DF)

Banana Parfait with Crushed Meringue & Toffee Sauce

Fresh Fruit Salad (GF) (DF)

Crème Brulee (GF)

Cheeseboard 4.5 Supplement

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

Discretionary 10% Service Charge will be Added to your Bill.

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE & WE DO NOT ACCEPT ANY RESPONSIBILITY FOR LOST OR STOLEN ITEMS

Company Reg. No. 04885187

1-3 Red Lodge Road West Wickham BR4 0EL



Est. 1993



**Try Aperol or Limoncello Spritz
to start your memorable meal!**

8.50

MAY SPECIAL MENU

55 For 2

**Including a bottle of Sparkling Liboli' White
or bottle of House Red or White**

All day Wednesday & Thursday - Friday & Saturday 12-4

STARTER X 2

DIPS:- Arancini, Sweet Pickled Herring, Tzatziki, Taramasalata, Fava Dip

Salad Olives, Pitta Bread

MAINS

Rump of Lamb to share with Saute Potatoes,
Broad Beans & Vegetables

or

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils,
Homemade Tomato Sauce & Salad

HAPPY HOUR!

12 - 7 p.m. Wednesday to Friday

12 - 6 p.m. Saturday

1/3 off

STARTERS

Prima Donnas' Sharing Combination Starters for 2:

| | |
|---|-----|
| Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip ,Tzatziki, Prawn Cocktail with Bread | 19 |
| Bread & Butter | 3.5 |
| Vegan Bread (V) | 4 |
| Garlic Bread | 6 |
| Fresh Asparagus with Crispy Poached Egg & Hollandaise Sauce | 9 |
| Corn-fed Chicken Pad Thai (N)(S) | 9 |
| Flat Mushroom with Caponata & Goats Cheese Chilli Jam (N) | 9 |
| Basket of Bread, Salted Butter & Bowl of Olives | 7.5 |
| Tomato & Onion Bruschetta for 2 (V) | 9.5 |
| Prawn Cocktail with Marie Rose Sauce | 9.9 |
| Fresh Homemade Soup & Basket of Bread (V) | 9 |
| Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons | 9.5 |
| Strips of Chicken, Ginger, Oyster Sauce, Chilli & Noodles (S) | 16 |
| Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S) | 9 |
| Mediterranean Prawns x 4, Cold with Marie Rose Sauce | 16 |
| Mediterranean Prawns a la Grecque x 4 | 16 |

FISH and SEAFOOD STARTERS

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|--|------|
| ½ Dozen Rock Oysters, Natural or Rockefeller 3 each | 18 |
| Tiger Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) | 14 |
| Fresh Mussels Mariniere (S) | 9.5 |
| ½ Lobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad | 32 |
| Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream | 13.5 |
| Mikrolimano Prawns - Tiger Prawns with Feta, Chilli & Tomato Sauce (S) | 19 |
| 3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter | 24 |
| Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) | 22 |
| ½ Lobster with Linguine & Black Tagliolini with Garlic & Chilli (S) | 39 |

FISH and SEAFOOD MAINS

| | | | | |
|--|-----------------------------|----|-------|----|
| Fresh Hot Lobster with Garlic or Thermidor | ½ As a main with Vegetables | 38 | Whole | 54 |
| Skate Wing with Black Butter & Capers & Skinny Fries | | | | 26 |
| Fillet of Fresh Sea Bream with Pickled Cucumber Salad with Saffron Sauce | | | | 21 |
| Fresh Salmon grilled with Balsamic & Olive Oil, Spinach & Mashed Potatoes | | | | 19 |
| Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S) | | | | 21 |
| Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) | | | | 21 |

Hot and Cold Seafood Platter for 2 as a Starter or Main Course

| | | |
|---|------------|-----|
| Combination of : Cold Oysters, Smoked Salmon with Prawns in Marie Rose Sauce | 1 Lobster | 120 |
| Hot Lobster, Mussels, Mediterranean Prawns, Squid, Scallops, Garlic, Chilli & Spring Onions (S) | 2 Lobsters | 160 |

MAINS

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| Escalope of Veal with Mushroom, Madeira Wine & Cream Sauce, Saute Potatoes & Broccoli | 19 |
| 300 gm Pan-fried Sirloin Steak, Flat Mushrooms, Grilled Tomatoes & Skinny Fries - Pepper or Garlic Sauce, Mange Tout | 29 |
| 510 gms Chateaubriand for 2, Flat Mushrooms, Grilled Tomatoes, Béarnaise Sauce, Rocket Salad, Skinny Fries & Selection of Fresh Vegetables | 65 |
| Fillet Steak 210 gms, Flat Mushrooms, Grilled Tomatoes & Skinny Fries – Pepper or Garlic Sauce, Mange Tout | 31 |
| Surf & Turf: Fillet Steak, Tomatoes, Flat Mushrooms & ½ Lobster with Garlic Butter - Mange Tout & Skinny Fries | 58 |
| Calves Liver with Bacon, Champ Potatoes & Broccoli | 19.5 |
| Paella with Seafood & Chicken | 22 |
| Corn-Fed Chicken Tagliatelle with Chilli, Garlic, Spring Onion & Pine Nuts (S)(N) | 18 |
| Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce, Selection of Fresh Vegetables (Vegan) | 16 |
| Corn-fed Chicken Escalope with Buffalo Mozzarella, Tomato & Garlic Sauce | 21 |
| Beef Stroganoff with Pilau Rice | 22 |
| Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with Salad of your choice (Vegan) | 17 |
| Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) | 17 |
| Chicken Breast Milanese, Linguini & Homemade Tomato Sauce | 19 |
| PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25 | 16 |
| Roasted half Chicken, Chilli, Garlic, Rosemary, Skinny Fries & Broccoli (S) | 19 |
| Rump of Lamb with Pearl Onion, Bacon, Peas & Madeira Sauce | 21 |
| Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette | 21 |

SIDE DISHES

| | | |
|--|------|---|
| Potatoes: Skinny Fries, Mashed Potatoes, Saute | Each | 4 |
| Selection of Vegetables | Each | 4 |
| Creamed or Plain Spinach | Each | 4 |
| Mixed Salad | | 5 |
| Greek Salad | | 8 |
| Chilli Oil | | 2 |
| Pepper Sauce | | 3 |

S= contains chillies N= contain nuts V= vegetarian GF=gluten free EF=egg free

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Please let your server know

PASTA & SALAD MENU

Soup as a starter together with any Pasta or Salad dish 22

Not available on Saturday Evening or Sunday Lunch

PASTAS & RISOTTO

| | Starter | Main Course |
|---|---------|-------------|
| Beef Meatballs with Linguine & Tomato Sauce, Parmesan Cheese | | 14 |
| Homemade Ragu Lasagne served with Mixed Salad | | 14 |
| Linguine with Bolognese Sauce | 8 | 14 |
| Ravioli with Spinach, Ricotta, Tomato, Sage & White Wine Butter Sauce (V) | 8 | 14 |
| Vegan Risotto with Fresh Vegetables, Spinach & Vegan Cheese (V) | 8 | 14 |
| Tagliatelle with Fresh Salmon, Dill, Chilli, Garlic and a Cream Sauce (S) | | 14 |

SALADS

| | Main Course |
|---|-------------|
| Griddled Halloumi Salad with Vinaigrette, Cos Lettuce & Broccoli (V) | 14 |
| Chicken Caesar Salad with Cos Lettuce and an Anchovy & Parmesan Dressing | 14 |
| Sweet Pickle Herring Salad with Cos Lettuce, Lemon & Olive Oil Dressing, Capers & Broccoli (V) | 14 |
| Large Green Salad with Mixed Leaves, Cos Lettuce, Broccoli, Capers & Onions Vegan | 14 |