

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

Layered Mediterranean Vegetables & Feta Terrine with Cranberry Chutney (V)
Chicory, Fennel, Pear & Blue Cheese Salad (V)
Fresh Soup of the Day (V)
Brussel Sprout & Bacon Pasta with Pecorino
Fresh Mussel & Saffron Risotto with Leeks & Courgettes
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables
(Sunday Lunch only)

Beef Bourguignonne en Croute
Escalope of Turkey with Avocado, Mushroom & Cream Sauce
Roast Hake with Creamy Cabbage, Bacon, Carrot & Celeriac
(Please ask for alternative choices of fish dishes)

Chicken Kiev with Rice Pilaf

Braised Duo of Rabbit with Gnocchi, Sun-blush Tomato, Bacon & Basil Sauce

(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

Sticky Toffee Pudding with Vanilla Ice Cream
Espresso Crème Caramel with Pistachio Biscotti (V)
Duo of chocolate Mousse Torte
Elderflower Parfait with Poached Rhubarb (GF)
Fresh Fruit Salad (GF) (DF)
Crème Brulee (GF)

Cheeseboard 4.5 Supplement

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

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Est. 1993



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

8.50

FEBRUARY SPECIAL MENU For 2

55

Including a bottle of Sparkling Liboll' Spumante White or Rosé

All day Wednesday to Friday & Saturday lunch 12– 4

STARTER

Tomato, Basil & Olive Oil Bruschetta x 2

MAIN

Linguini Vongole with fresh Clams, Chilli & Garlic x 2

(Not available Valentines Day)

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
Chicory, Fennell, Pear & Blue Cheese Salad	9
Fresh Mussel & Saffron risotto with Leeks and Courgettes	9
Brussel Sprout & Bacon Pasta with Pecorino	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

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	36
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
Fresh Hake with Creamy Cabbage, Bacon, Carrot & Celeriac				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

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
Beef Bourguignonne en Croute	21
Beef Stroganoff with Pilau Rice	22
Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato 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	16
Roasted half Chicken, Chilli, Garlic, Rosemary, Skinny Fries & Broccoli (S)	19
Braised Duo of Rabbit with Gnocchi, Sun-blush Tomato, Bacon & Basil Sauce	21
Chicken Kiev with Rice Pilaf	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