

CLICK & COLLECT OR TELEPHONE ORDER MENU

STARTERS

Homemade Soup of The Day, Croutons & Cream 9 Arancini Balls with Tomato Sauce & Salad Vegan 9 Prawn Cocktail, Marie Rose Sauce Starter 9 Main 14 Ravioli with Spinach, Ricotta, Tomato & White Wine Sage Butter Sauce (V) Starter 8 Main 14 Strips of chicken, With Ginger, Oyster Sauce, Chili, and Noodles (S) Starter 9 Main 14.5

MAIN COURSES

Roast Sirloin of Beef with Vegetables, Roast Potatoes and Yorkshire Pudding (Sunday Only) 22 Half Roast Chicken, with Chilli, Garlic, Rosemary and French Fries (S) (Please allow 30 Minute cook time) 19 Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, tomatoes, Chilli & Garlic (S) 21 Chicken Breast Milanese, Linguini & Homemade Tomato Sauce 19 Fresh Grilled Salmon with Bearnaise Sauce 19 Adult Spaghetti Meatballs 14 Seitan Milanese with Vegan Spaghetti & Homemade Tomato Sauce (VEGAN) 16 Fillet Steak 210 gms, Grilled Tomato & French Fries - Pepper or Garlic Sauce 31 Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato Sauce – New Potatoes (Vegan) 17 Black Pasta with Tiger Prawns, Scallops, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) 22 Corn-Fed Chicken Tagliatelle with Chilli, Garlic, Spring Onion & Pine Nuts (S) (N) 18 Calves Liver with Bacon, Mashed Potatoes & Fresh Vegetables 19.5 Mixed Bean & Pulse Cassoulet with Broccoli (Vegan) 17

SPECIAL SEAFOOD PLATTER

Hot and Cold Seafood Platter for 2 as a Starter or Main Course - with one Lobster **120** with 2 lobsters **160** Combination of: Cold: Oysters, Mediterranean Prawns, Smoked Salmon Cornet with Prawn Cocktail, Herrings & Anchovy, Hot: Whole Lobster, Mussels, Tiger Prawns, Squid & Scallops **Please order at least 2 days before required**

SIDES

French Fries **4** Roast Potatoes (Sunday Only) – Small 4 Large 5 Vegetables Small 4 Large 5

CHILDREN'S MENU

Meatballs with Linguini & Homemade Tomato Sauce Chicken Nuggets with French Fries Children's Roast Beef, Yorkshire Pudding & Roast Potatoes (Sunday Only) Children's Roast Chicken, Yorkshire Pudding & Roast Potatoes (Sunday Only)

DESSERTS

Fruit Salad **6.5** Red Velvet Chocolate Brownie **6.5**

ALLERGENS (S) = Spicy (N) = Nuts (V) = Vegetarian

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, pistachiosand macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products. Our Prices are fully inclusive of VAT Company Registration No. 04885187