

SET MENU

LUNCH 2-COURSES 25 LUNCH 3-COURSES 29

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

Not Available Saturday Evening

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

STARTERS

Bacon, Lettuce & Tomato Panzanella Salad with Chick Peas & Basil
Grilled Sardines with Courgettes & Peppers on Garlic Flat Bread (S)
Charred Sweetcorn & Leek Risotto with Pecorino Cheese
Fresh Soup of the Day (V)
Pomegranate, Watermelon & Chilli Bruschetta (S) (N)

MAIN COURSES

Beef Bourguignonne en Croute
(Shallots, Bacon, Mushrooms in Red Wine Sauce)
Veal Escalope with Tio Pepe, Avocado & Mushroom Cream Sauce
Smoked Haddock with Poached Egg, Spinach & Hollandaise Sauce
Strip of Calves Liver with Wild Mushrooms, Madeira & Wholegrain Mustard Sauce & Rice Pilau
Corn-fed Chicken Stroganoff with Rice Pilau

(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

Poached Plums in Maple Syrup with Pistachio Ice Cream (GF) (N)
Raspberry & Lemon Mousse Terrine (GF)
Chocolate & Peanut Butter Gateau (N)
Banoffee Pie
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.

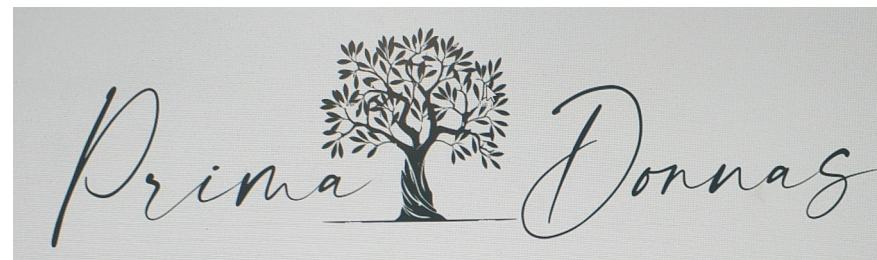
ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

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 RES PONSIBILITY FOR LOST OR STOLEN ITEMS

Company Reg. No. 04885187

1-3 Red Lodge Road West Wickham BR4 OEL



Est. 1993



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

8.50

OCTOBER SPECIAL MENU

55 For 2

Including a bottle of House Prosecco
or bottle of House Red or White

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

STARTER X 2

Tomato & Mozzarella Bruschetta

MAINS

Beef Goulash with Saute Potatoes or Rice

or

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

HAPPY HOUR!

12 - 6 p.m. Wednesday to Saturday

1/3 off Selected Drinks

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
Charred Sweetcorn & Leek Risotto with Pecorino Cheese			9
Grilled Sardines with Courgettes & Peppers on Garlic Flat Bread (S)			9
Bacon, Lettuce & Tomato Panzanella Salad with Chick Peas & Basil			9
Pomegranate, Watermelon & Chilli Bruschetta (S) (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
Spiced Beef Carpaccio with Parmesan Shavings, Rocket & Garlic Mayonnaise			11.5
Strips of Chicken, Ginger, Oyster Sauce, Chilli & Noodles (S)	Starter	9	Main 16
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)			9
Mediterranean Prawns x 4, Cold with Marie Rose Sauce or a la Grecque			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 Marinere (S)			11
½ Lobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad		Starter	32
Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream			13.5
Mikrolimano Prawns - Tiger Prawns with Feta, Chilli & Tomato Sauce (S)	Starter	14	Main 19
3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter			24
Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S)	Starter	13	Main 22
½ Lobster with Linguine & Black Tagliolini with Garlic & Chilli (S)			Main 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
Smoked Haddock with Poached Egg, Spinach & Hollandaise 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

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

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			22
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 (Shallots, Bacon, Mushrooms in a Red Wine Sauce)			21
Corn-fed Chicken Stroganoff with Rice Pilau			21
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
Strips of Calves Liver with Wild Mushrooms, Madeira & Wholegrain Mustard Sauce & Rice Pilau			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