

## 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

Heritage Tomato Tart with Ricotta, Mascarpone & Basil Dressing

Smoked Salmon & Leek Risotto

Fresh Soup of the Day (V)

Meatballs with Harissa, Tomato & Parmesan

Mediterranean Vegetable Salad with Feta Cheese & Red Wine Vinaigrette

Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

### MAIN COURSES

New Season Lamb Kebab with Mixed Peppers, Apricot & Yoghurt Mint Sauce

Smoked Haddock with Poached Egg, Spinach & Grain Mustard Hollandaise Sauce

Fillet of Fresh Plaice with Pesto & Crumb Crust, Saute Potatoes, Tomato, Onion & Rocket Salad (N)

Duck Leg Confit with Lentils, Honey, Five Spice & Sesame Sauce (N)

Strips of Corn-fed Chicken with Mixed Peppers, Mushroom, Spinach & Basil Cream 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

Lemon & Poppy Seed Cake with Strawberry Cheesecake Cremeux

Chocolate & Cherry Pots (GF)

Passion Fruit Jelly Panna Cotta

Praline Choux Ring with Honeycomb Ice Cream (N)

Honey & Thyme Baked Apricots with Amaretto Yoghurt & Pistachio Wafer

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

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*Est. 1993*



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

**8.50**

## HAPPY HOUR!

**12 - 6 p.m. Wednesday to Saturday**

**1/3 off**

**all Glasses of Wine**

**Oysters £1.50 each**

Please use your mobile phones courteously, preferably outside on the patio and not on loud speaker. Thank you.

## STARTERS

Prima Donnas' Sharing Combination Starters for 2:	
Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip, Tzatziki, Prawn Cocktail with Bread	19
Bread & Butter	3.5
Basket of Bread, Salted Butter & Bowl of Olives	7.5
Garlic Bread	6
Tian of Fresh Crab with Avocado Salsa & Celeriac	16
Heritage Tomato Tart with Ricotta, Mascarpone & Basil Dressing	12
Smoked Salmon & Leek Risotto	12
Meatballs with Harissa, Tomato & Parmesan	12
Mediterranean Vegetable Salad with Feta Cheese & Red Wine Vinaigrette	12
Tomato & Onion Bruschetta for 2 (V)	9.5
Prawn Cocktail with Marie Rose Sauce	11
Fresh Homemade Soup & Basket of Bread (V)	8
Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons	9.5
Spiced Beef Carpaccio with Parmesan Shavings, Rocket & Garlic Mayonnaise	11.5
Chicken Noodles with Ginger, Oyster Sauce & Chilli (S)	Starter 9 Main 16
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)	9
Mediterranean Prawns (with heads on) x 4, a la Grecque (Garlic, Olive Oil and a Little Spice) or Cold with Marie Rose Sauce	16

## FISH and SEAFOOD STARTERS

½ Dozen Rock Oysters, Natural or Rockefeller 3 each	18
Spanish-style Tiger Prawns with Garlic, Chilli & Olive Oil (S)	14
Fresh Mussels Mariniere (White wine, Shallots, Garlic & Cream)	13.5
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	14
Greek Mikrolimano Prawns (Tiger Prawns with Feta, Chilli & Tomato Sauce) (S)	Starter 14 Main 19
3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter as a Starter or Main Course	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 & Fresh Vegetables	26
Smoked Haddock with Poached Egg, Spinach & Grain Mustard Hollandaise Sauce	22
Fillet of Fresh Plaice with Pesto & Crumb Crust, Saute Potatoes, Tomato, Onion & Rocket Salad (N)	22
Fresh Salmon grilled with Balsamic & Olive Oil, Spinach, Mashed Potatoes & Fresh Vegetables	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, Saute & Fresh Vegetables (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**

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

## MAINS

Paella Valenciana 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, & Fresh Vegetables (Vegan)	16
Strips of Beef Stroganoff with Rice Pilau & Fresh Vegetables	24
Corn-fed Chicken Supreme with Shallot, Garlic, Pesto & Sun Blush Tomatoes & Mashed Potatoes (N)	23
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
Half Chicken Roasted with Chilli, Garlic, Rosemary, Skinny Fries & Fresh Vegetables (S)	19
Escalope of Veal with Mushroom, Madeira Wine & Cream Sauce, Saute Potatoes & Fresh Vegetables	19
New Season Lamb Kebab with Mixed Peppers, Apricot & Yoghurt Mint Sauce	22
Duck Leg Confit with Lentils, Honey, Five Spice & Sesame Sauce (N)	22
Strips of Corn-fed Chicken with Mixed Peppers, Mushroom, Spinach & Basil Cream Sauce	22

## FROM THE GRILL

300 gm Pan-fried Sirloin Steak, Flat Mushrooms, Grilled Tomatoes & Skinny Fries - Pepper or Garlic Sauce, Mange Tout	30
510 gms Chateaubriand for 2, Flat Mushrooms, Grilled Tomatoes, Béarnaise, Pepper or Garlic Sauce, Rocket, Skinny Fries & Selection of Fresh Vegetables	65
Fillet Steak 210 gms, Flat Mushrooms, Grilled Tomatoes & Skinny Fries – Pepper or Garlic Sauce, Mange Tout	32
Surf & Turf: Fillet Steak, Tomatoes, Flat Mushrooms & ½ Lobster with Garlic Butter - Mange Tout & Skinny Fries	58
Calves Liver with Bacon, Champ Potatoes & Fresh Vegetables	22
PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25	16

## 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
Garlic Sauce	3

**Gluten Free Almost all our dishes can be served Gluten Free. Please ask your Server.**

**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

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