

## SUNDAY SET MENU

£32

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

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

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, Sauté 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)

**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)

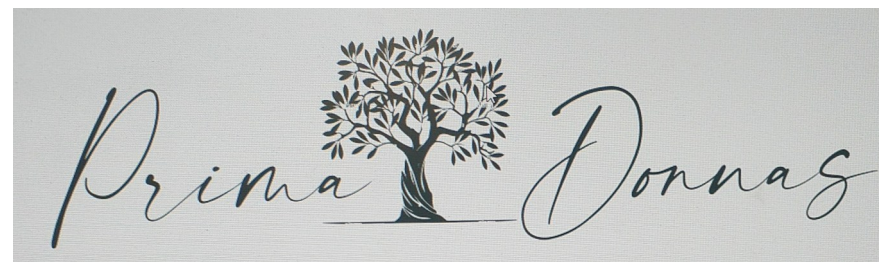
Honey & Thyme Baked Apricots with Amaretto Yoghurt & Pistachio Wafer

Fresh Fruit Salad (GF) (DF)

Crème Brûlée (GF)

**Cheeseboard 4.5 Supplement**

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



*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**

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

## STARTERS

Bread & Butter			3.5
Basket of Bread, Salted Butter & Bowl of Olives			7.5
Vegan Bread (V)			4
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, Sauté Potatoes, Tomato, Onion & Rocket Salad (N)			22
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, Sauté & Fresh Vegetables (S)			21
<b>Hot and Cold Seafood Platter for 2 as a Starter or Main Course</b>			
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

## IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Please let your server know

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

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

## 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 & Sauté 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, Sauté 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, Sauté	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