



HAPPY HOUR

At The Bar Tables 12 – 6 p.m.

Oysters | 1.5 each

Glass of Prosecco | 6

£ 1 0

BRUNCH/LUNCH BAR MENU

Wednesday – Saturday 10-6

All plates are substantial but smaller than restaurant portions

Fried Eggs and Grilled Bacon

with Tomatoes, Homemade Baked Beans

Smashed Avocado with Poached Eggs & Smoked Salmon

on Sourdough with Hollandaise Sauce

Fried Eggs with Halloumi

with Peppers & French Fries

Greek Omelette

with Tomatoes, Feta Cheese & Mint

Minute Steak with Fried Eggs & Homemade Baked Beans

Prima Donnas' Sharing Platter Supplement £8

Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip, Tzatziki, Prawn Cocktail with Bread

Chicken Milanese

Chicken Souvlaki Wrap with French Fries

Small Chicken Caesar Salad

Thai Mussels with Noodles

Prima Donnas' Burger with French Fries

Meatball Linguini

Arancini Balls Napolitan Sauce and French Fries

Chicken Noodles

Tagliatelle Chicken

Tagliatelle Bolognese

Minute Steak Baguette

Half Lobster with Black & White Linguini Supplement £10

or with Garlic and French Fries

HAPPY HOUR

WINES BY THE GLASS

1 / 3 Off 12 - 6 at the Bar

	125ml	175ml	250ml Carafe	500ml
SPARKLING				
Prima Donnas 30th Year Anniversary Prosecco	9			
Veneto, Italy 11.5%				
Prosecco Rosé Brut, Sacchetto V	9			
Veneto, Italy 11.5% <i>Red Berries - Strawberry - Refreshing</i>				
Bernard Remy, Brut Blanc de Blancs V	11.5			
Champagne, France 12% <i>Powerful Citrus - Lemon Zest & Melon – Elegant & Lingering</i>				
WHITE				
Prima Donnas 30th Year Anniversary Blanc	9	9.75	19.5	
Dubouef, France <i>Fresh - Floral - Fruity</i>				
Le Bastille Blanc, Vignoble Foncalieu V	9	9.75	19.5	
Languedoc, France <i>Pineapple - Ripe Melon & Lime</i>				
Chardonnay, Boundary Line V	9.5	12	23	
South Eastern Australia 13% <i>Pineapple & Melon - Oak Hints</i>				
Pinot Grigio, Andrea di Pec	9.5	12	23	
Friuli-Venezia Giulia, Italy 12.5% <i>Citrus - Fennel & Pear – Refreshing</i>				
Sauvignon Blanc, Bishop's Leap	9.5	12	23	
Marlborough, New Zealand 12% <i>Light-Bodied – Mouthwatering -Passionfruit</i>				
Terre Grec White, Theopetra Estate V	9.5	12	23	
Meteora, Greece 12.5% <i>Passionfruit - White Pepper – Aromatic</i>				
Assyrtiko, Monograph, Gaia Wines V	10	13	26	
Peloponnese, Greece 12.5% <i>Lime Zest - Intense - Green Apple</i>				
ROSÉ				
Le Bastille Rosé, Vignoble Foncalieu V	9	9.75	19.5	
Languedoc, France <i>Summer Berries - Fine Acidity – Well Balanced</i>				
Pinot Grigio Blush, Sacchetto V	9.5	12	23	
Veneto, Italy 12% <i>Red Berries - Delicate – Refreshing</i>				
Zinfandel Blush, Sunset Point V	9	9.75	19.5	
California, USA 10% <i>Strawberry - Cooked Plums – Balanced</i>				
RED				
Prima Donnas 30th Year Anniversary Rouge	9	9.75	19.5	
Dubouef, France <i>Vibrant - Spiced Aromas – Smooth</i>				
Le Bastille Rouge, Vignoble Foncalieu V	9	9.75	19.5	
Languedoc, France <i>Juicy Fruit - Subtle Spice - Smooth Tannins</i>				
Negroamaro 'Il Pumo', San Marzano V	9.5	11	20	
Puglia, Italy 13.5% <i>Mellow & Savoury - Raisined Red Fruit – Smooth & Moreish</i>				
Merlot Reserva, Viña Echeverría V	10	11	21	
Valle de Curicó, Chile 13.5% <i>Medium-Bodied - Fruity – Cherry Jam & Fresh Herbs</i>				
Malbec Premium, Piattelli Vineyards V	10	12	24	
Salta, Argentina 14.5% <i>Blackcurrant - Wild Herbs - Fruit-Driven</i>				
Agiorgitiko By Gaia, Gaia Wines V	11	13.5	26	
Peloponnese, Greece 14% <i>Ripe Red Fruit - Coconut - Spicy Finish</i>				

V = Vegan