

SUNDAY SET MENU

£33

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

STARTERS

- Beetroot, Goats Cheese & Anchovy Salad (GF)
- Chicken Livers with Grapes on Toasted Olive Bread (N)
- Fresh Soup of the Day (V)
- Steamed Mussels with Curry, Leeks & Saffron Cream
- Broad Bean Bruschetta with Prosciutto & Walnut (N)
- Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

- Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables
- Beef Goulash with Rice Pilau & Sour Cream
- Magret of Duck with Port & Cherry Sauce & Mashed Potatoes (GF)
- Braised Lamb Shank Osso Buco Style with Gremolata & Mashed Potatoes
- Mustard Pork Fillet with Apple, Lentils, Aioli & Mashed Potatoes (GF)
- Baked Sea Bream with Roasted Red Pepper, Tomato, Anchovy & Potatoes (GF)

(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)

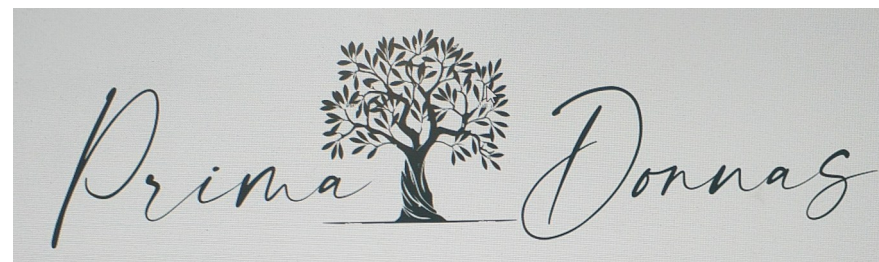
PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

SELECTION OF HOMEMADE DESSERTS

- Biscoff Mascarpone Cheesecake Mousse
- Fresh Fruit Salad (GF) (DF)
- Crème Brûlée (GF)
- Honey Jelly with Coconut Pudding & Poached Plums (GF) (DF) (V)
- Double Chocolate Decadence
- Mandarin Tart with Lime Crème Fraîche

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
Beetroot, Goats Cheese & Anchovy Salad (GF)		12
Chicken Livers with Grapes on Toasted Olive Bread (N)		12
Steamed Mussels with Curry, Leeks & Saffron Cream		12
Broad Bean Bruschetta with Prosciutto & Walnut (N)		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
Baked Sea Bream with Roasted Red Pepper, Tomato, Anchovy & Potatoes (GF)			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
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	

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
Beef Goulash with Rice Pilau & Sour Cream		22
Magret of Duck with Port & Cherry Sauce and Mashed Potatoes (GF)		22
Braised Lamb Shank Osso Buco Style with Gremolata & Mashed Potatoes		22
Mustard Pork Fillet with Apple, Aioli & Mashed Potatoes (GF)		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

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.