

SET MENU

LUNCH 2-COURSES 26 LUNCH 3-COURSES 30
EVENING 2-COURSES 28 From 5 p.m. EVENING 3-COURSES 33
Not Available Saturday Evening

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

STARTERS

Fresh Sardines on Olive Bread, Sun-blush Tomato & Pesto
Avocado, Tomato, Mozzarella & Basil Oil Tricolore Salad
Fresh Soup of the Day
Scrambled Eggs with Smoked Salmon & Sour Dough Bread
Prawn Cocktail

MAIN COURSES

Beef Bourguignon with Puff Pastry & Mashed Potatoes
Strips of Dutch Calves Liver with Apple & Sage Cream Sauce
Salmon with Prawns & Beurre Blanc Sauce
Magret of Duck with Black Cherry Sauce (GF)
Corn-fed Chicken Kiev with Rice Pilaf

(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

Banoffee Pie
Chocolate Orange Mousse (GF)
Fresh Fruit Salad (GF) (DF)
Crème Brûlée (GF)
Poached Earl Grey Tea Plums with Lemon Sorbet (GF) (DF)
Bread & Butter Pudding with Custard
Floating Island with Vanilla Sauce & Forest Fruit Compote (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!

2 - 5 p.m. Wednesday to Saturday

1/3 off

all Draught Beers & Cocktails

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
Fresh Sardines on Olive Bread, Sun-blush Tomato & Pesto	12
Avocado, Tomato, Mozzarella & Basil Oil Tricolore Salad	12
Scrambled Eggs with Smoked Salmon & Sour Dough Bread	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
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, 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	

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 Kiev with Rice Pilaf	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
Magret of Duck with Port & Cherry Sauce and Mashed Potatoes (GF)	22
Beef Bourguignon with Puff Pastry & Mashed Potatoes	22
Strips of Dutch Calves Liver with Apple & Sage 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

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	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
Tagliatelle with Fresh Salmon, Dill, Chilli, Garlic and a Cream Sauce (S)		14