

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:

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|---|-------------------|
| Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip, Tzatziki, Prawn Cocktail with Bread | 23 |
| 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) | 9 |
| Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons | 9.5 |
| Spiced Beef Carpaccio with Parmesan Shavings, Rocket & Garlic Mayonnaise | 13.5 |
| 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

| | | |
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| 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 14 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 |
| 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, Prawn Cocktail or Arancini 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) | 15 |
| Chicken Caesar Salad with Cos Lettuce and an Anchovy & Parmesan Dressing | 15 |
| Sweet Pickle Herring Salad with Cos Lettuce, Lemon & Olive Oil Dressing, Capers & Broccoli (V) | 15 |
| Large Green Salad with Mixed Leaves, Cos Lettuce, Broccoli, Capers & Onions Vegan | 15 |

MAINS

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| Paella Valenciana with Seafood & Chicken | 22 |
| Corn-Fed Chicken Tagliatelle with Chilli, Garlic, Spring Onion & Pine Nuts (S) (N) | 19 |
| Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce, & Fresh Vegetables (Vegan) | 18 |
| 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) | 19 |
| Mixed Bean & Pulse Cassoulet with Broccoli & Sauté Potatoes (Vegan) | 18 |
| Chicken Breast Milanese, Linguini & Homemade Tomato Sauce | 21 |
| Half Chicken Roasted with Chilli, Garlic, Rosemary, Skinny Fries & Fresh Vegetables (S) | 22 |
| 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

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|--|----|
| 300 gm Pan-fried Sirloin Steak, Flat Mushrooms, Grilled Tomatoes & Skinny Fries - Pepper or Garlic Sauce, Mange Tout | 31 |
| 510 gms Chateaubriand for 2, Flat Mushrooms, Grilled Tomatoes, Béarnaise, Pepper or Garlic Sauce, Rocket, Skinny Fries & Selection of Fresh Vegetables | 68 |
| Fillet Steak 210 gms, Flat Mushrooms, Grilled Tomatoes & Skinny Fries – Pepper or Garlic Sauce, Mange Tout | 34 |
| Surf & Turf: Fillet Steak, Tomatoes, Flat Mushrooms & ½ Lobster with Garlic Butter - Mange Tout & Skinny Fries | 62 |
| 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

| | | |
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| 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 | | 16 |
| Homemade Ragu Lasagne served with Mixed Salad | | 16 |
| Linguine with Bolognese Sauce | 8 | 16 |
| Ravioli with Spinach, Ricotta, Tomato, Sage & White Wine Butter Sauce (V) | 8 | 16 |
| Tagliatelle with Fresh Salmon, Dill, Chilli, Garlic and a Cream Sauce (S) | | 16 |