

SUNDAY SET MENU

£33

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

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

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)**

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

SELECTION OF HOMEMADE DESSERTS

Banoffee Pie

Chocolate Orange Mousse **(GF)**

Fresh Fruit Salad **(GF) (DF)**

Crème Brulee **(GF)**

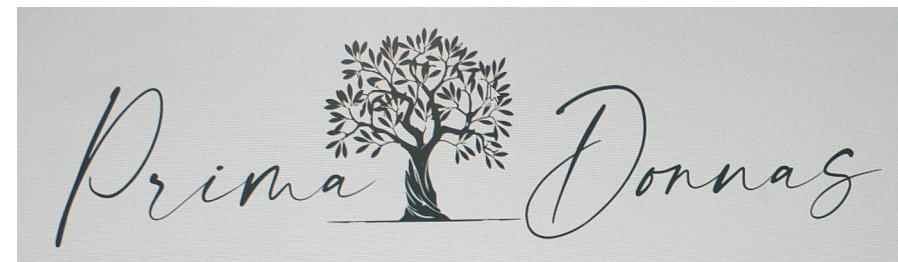
Poached Earl Grey Tea Plums with Lemon Sorbet **(GF) (DF)**

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



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, Taramosalata 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		

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 Pilaf & 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

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.