

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 (125ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

Fresh Asparagus, Soft-boiled Egg & Honey Mustard Dressing (V)
Watermelon and Feta Salad with Mixed Seeds and Mint Pesto (GF) (N) (V)
Fresh Homemade Soup of the Day (V)
Greek Spanakopita Parcels served with Tzatziki (N) (V)
Prawn Caesar Salad with Croutons & Parmesan
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

Lamb Tagine served with Almonds, Sour Cream, Mint, Coriander & Rice (N)
Breast of Chicken stuffed with Sun-blush Tomatoes, Goats Cheese & Mashed Potatoes (GF)
Turkey Escalope with a Pistachio & Parmesan Crumb, Greek Salad & Aioli Sauce
Steak Diane with a Shallot, Mushroom & Cream Brandy Sauce & Sauté Potatoes
Pan Fried Fillet of Sea Bream, Brown Butter and Caper Sauce & Sauté 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)

For extra vegan options

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

SELECTION OF HOMEMADE DESSERTS

Gateau Opera (N)
(Hazelnut Sponge with layers of Praline & Chocolate Ganache)
Waffles with Strawberries in Balsamic Syrup
Rhubarb & Ginger Semi-freddo with Orange Compote (GF)
Tiramisu Cheesecake
Fresh Fruit Salad (GF) (DF)
Crème Brulee (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 RES PONSIBILITY 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	23
Bread & Butter	3.5
Basket of Bread, Salted Butter & Bowl of Olives	7.5
Garlic Bread	6
Tomato & Onion Bruschetta (V)	9.5
Tian of Fresh Crab with Avocado Salsa & Celeriac	16
Fresh Asparagus, Soft-boiled Egg & Honey Mustard Dressing (V)	12
Watermelon and Feta Salad Served with Mixed Seed & Mint Pesto (GF) (N) (V)	12
Greek Spanakopita Parcels served with Tzatziki (N) (V)	12
Prawn Caesar Salad with Croutons & Parmesan	12
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)	16
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)	9
Mediterranean Prawns (with heads on) x4, a la Grecque (Garlic, Olive Oil and a Little Spice) or Cold with Marie Rose Sauce	16
Prawn Cocktail with Marie Rose Sauce	11

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 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	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
Pan Fried Fillet of Sea Bream with a Brown Butter and Caper Sauce & Sauté Potatoes (GF)				19
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 23

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

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
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
Lamb Tagine served with Almonds, Sour Cream, Mint, Coriander & Rice (N)		22
Chicken Breast stuffed with Sun-blush Tomatoes, Goats Cheese & Mashed Potatoes (GF)		22
Turkey Escalope with a Pistachio & Parmesan Crumb, Greek Salad & Aioli Sauce		22
Steak Diane with a Shallot, Mushroom & Cream Brandy Sauce & Sauté Potatoes		22
Chicken Supreme with Mushrooms & Cream Sauce, Mashed Potatoes & Vegetables		22

FROM THE GRILL

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

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

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