

SUNDAY SET MENU

£33

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

STARTERS

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

MAIN COURSES

- Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables
- Lamb Tagine with Almonds, Sour Cream, Mint, Coriander & Rice (N)
- Chicken Breast 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
- Fillet of Sea Bream with a Lemon, Caper & Butter 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)

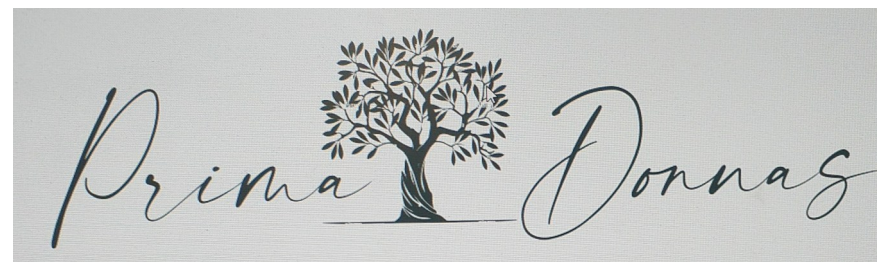
PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

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



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 with Soft-boiled Egg & Honey Mustard Dressing (V)			12
Watermelon, Mixed Seeds and Feta Salad with Mint Pesto (GF) (N) (V)			12
Greek Spanakopita with Tzatziki (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)	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
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
Fillet of Sea Bream with a Lemon, Caper & Butter 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

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.

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 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
Garlic Sauce		3