



## Great for Sharing

Plain Garlic Bread (V) £7.95

Garlic Bread with Tomato (V) £8.95

Garlic Bread with Cheese (V) £8.95

Chilli Garlic Bread (V) £9.45

Garlic, Tomato, Chilli and Roquito pepper pearls

Tuscan Garlic Bread (V) £8.95

Garlic, Pecorino shavings, Pesto, Italian Herbs and Basil

Add Tuscan sausage meat for £1.50

Pane Rustica (V) £7.95

Toasted Bread, Chopped cherry Tomatoes, Balsamic Glaze and Garlic Mayonnaise

Pane Olio (V) £6.95

Fresh Bread, Olives, Balsamic Vinegar and Olive Oil

Marinated Olives (V) £5.45

All menus & offers subject to change & availability

**We cannot guarantee that our products do not contain traces of nuts, seeds, dairy, gluten  
or any other allergens**

# Appetisers

## **Soup of the Day £8.50**

A fresh, chef-crafted soup prepared daily using seasonal ingredients. Served with warm artisan bread.

## **Arancini of the Day £9.95**

Crisp golden risotto balls filled with the chef's daily selection of fresh ingredients

## **Homemade Meatballs £10.45**

Hand-rolled beef and pork meatballs simmered cooked in a tomato and basil sauce, finished with Mozzarella

## **Black Pudding Stack £10.45**

Layers of pan-seared black pudding and potato rosti, and crispy pancetta, finished with a cheddar cheese sauce

## **Salt & Pepper Halloumi £9.95**

Lightly fried halloumi tossed in salt and pepper seasoning, peppers and onion and a sweet chili jam.

## **Pâté della Casa £9.95**

House-made chicken liver pâté, accompanied by toasted bread

## **Bruschetta – Your Choice £10.95**

- Fresh tomatoes tossed in garlic and basil atop toasted bread, finished with ribbons of Parma ham.
- Smoky chorizo and sweet roasted red peppers over crisp bruschetta, drizzled with herb oil.
- A blend of ripe tomatoes, basil, and extra-virgin olive oil on warm toasted ciabatta. (V)

## **Calamari £10.95**

Light, crispy calamari seasoned with sea salt and served with lemon aioli.

## **Sticky Chicken £10.95**

Crispy chicken bites glazed in a sweet-and-spicy sticky sauce, garnished with spring onions, and served on chefs rice salad

## **Fungi Ripieni £9.95**

Oven-baked mushrooms stuffed with garlic & herbs, finished with toasted breadcrumbs and pesto cream

## **Gambas Pil Pil £12.95**

Sizzling king prawns cooked in garlic, chili, and olive oil, served with warm bread for dipping.

## **Crab & Prawn Cocktail £11.95**

Fresh crab and chilled prawns layered with crisp lettuce, avocado, and a classic Marie Rose sauce.

## **Scallop Scottato £13.95**

Pan-seared scallops finished with lemon, butter and crispy prosciutto served over a delicate pea purée.

## **Salt & Pepper Duck £11.45**

Crispy shredded duck tossed in salt and pepper seasoning, served with pancakes and sweet soy.

## **Sardine Poco £10.45**

Grilled sardines served with lemon, garlic, and herb oil over toasted ciabatta.

## **Salt & Pepper Ribs £10.45**

Pork ribs deep fried in our house flour and tossed in Salt and pepper seasoning. Accompanied with Asian slaw

# Main Course

## **Slow-Roasted Lamb £25.95**

Succulent slow-roasted lamb served with a rich minted lamb jus, accompanied by green beans, braised Savoy cabbage, and silky carrot purée, set atop buttery mashed potatoes.

## **Arrosto Peppers (V) £15.95**

Roasted Red pepper filled with courgette, onion, garlic and spiced rice. Baked with melted cheese and a rich tomato and basil sauce

## **Sea Bass & King Prawn £23.95**

Delicate sea bass fillets served on buttered courgette with sautéed potatoes, green beans, and wilted spinach. Topped with garlic-sautéed king prawns and finished with a white wine and lemon sauce.

## **Pollo Ripieni £21.95**

Tender chicken breast stuffed with soft cheese and mixed herbs, wrapped in Parma ham. Served with dauphinoise potatoes and tender stem broccoli, finished with a smooth mustard sauce.

## **Pollo Diane/Pepe £21.95**

Chicken supreme cooked in your choice of classic Diane sauce or creamy peppercorn sauce. Served with dauphinoise potatoes and fried mushrooms.

## **Fish & Chips £17.95**

Fresh haddock fillet dipped in the chef's crispy beer batter, served with golden chips and mushy peas.

## **Duck Inverno £26.95**

Prime duck breast served with parsnip purée, parmentier potatoes, and roasted courgette and carrot, finished with a redcurrant reduction.

## **Salmone £25.95**

Pan-roasted salmon fillet set on basil-crushed new potatoes with sautéed asparagus spears, finished with a creamy white wine and dill sauce.

## **Seafood Platter £29.95**

A deluxe selection of pan-roasted sea bass, sautéed king prawns, crispy calamari, tempura haddock goujons, and lightly buttered sardine fillet. Served with a vibrant garlic and chilli pil pil sauce.

## **Chicken & Chorizo Fajitas / Vegetable & Halloumi Fajitas (V) £19.95**

Cajun-spiced chicken with sautéed chorizo **or** Cajun-spiced vegetables with halloumi, peppers and onions, served on a sizzling skillet. Accompanied by warm flour tortillas, cheese, guacamole, sour cream, and salsa.

## **Goat's Cheese Fritter (V) £17.95**

Goat's cheese fritter coated in panko breadcrumbs, set on roasted red peppers, onions, green beans, potatoes, and cherry tomatoes, finished with a basil and tomato ragù and a drizzle of balsamic glaze.

## **Sirloin steak £23.95**

28-day matured 8oz prime sirloin steak, cooked to your liking and served with fries, vine cherry tomatoes, sautéed mushrooms, and caramelised onions.

## **Fillet steak £35.45**

28-day matured 8oz prime fillet steak served with dauphinoise potatoes, vine cherry tomatoes, sautéed mushrooms, and onions, finished with your choice of sauce.

# Pasta

## **Homemade meat lasagne £15.95**

A classic

## **Tuscan Sausage Pasta £16.95**

Tagliatelle pasta tossed with Italian sausage meat, spinach, onion, garlic, chilli, mushrooms, and crème fraiche.

## **Chicken & Chorizo Penne £16.95**

Chicken breast pieces and chorizo sausage cooked in our house tomato sauce with chillies, garlic, and onion. Finished with a fresh rocket salad

## **SeaBass Tagliatelle £16.95**

Sea bass fillet set on tagliatelle pasta with a creamy garlic and spinach sauce, finished with crispy diced pancetta.

## **Traditional Carbonara £15.95**

Classic spaghetti tossed with pancetta, egg, cracked black pepper, and parmesan cheese.

## **Spaghetti Bolognese / Meatballs £15.95**

Chef's homemade meat ragù served with spaghetti, or swap the Bolognese sauce for tender meatballs in a rich tomato sauce.

## **Cajun Chicken Fiesta £17.95**

Blackened Cajun-spiced chicken breast with linguine pasta, béchamel sauce, peppers, and onions in the chef's tomato ragù.

## **Salmon & King Prawn Tagliatelle £23.95**

Sautéed king prawns and salmon pieces tossed with tagliatelle pasta, wilted spinach, cherry tomatoes, and a white wine and garlic cream sauce.

## **Seafood Spaghetti £23.95**

Spaghetti tossed with olive oil, coriander, chillies, garlic, and lime juice, with king prawns, salmon, blue swimming crab meat, and fried calamari.

## **King Prawn & Chorizo Pasta £19.95**

Linguine pasta with king prawns and chorizo, cherry tomatoes, red onion, garlic, chilli, lemon, fresh basil, olive oil, and a drizzle of balsamic syrup.

## **Penne Zingara £17.95**

Penne pasta with jalapeño and roquito peppers, spicy beef, nduja, Cajun chicken, pepperoni, and chorizo, sautéed in chilli and garlic, tossed in a rich Franco sauce.

# Vegetarian Pasta

## Winter Veg Bake Al Forno (V) £15.95

A selection of seasonal vegetables, pan-fried and sautéed in garlic, tossed with penne pasta in a creamy cauliflower sauce, topped with cheese and oven baked.

## Garlic Mushroom & Truffle Tagliatelle (V) £18.95

Tagliatelle pasta tossed with sautéed garlic mushrooms in a creamy truffle sauce, finished with truffle pecorino cheese and fresh herbs.

## Mediterranean Pasta (V) £15.95

Mediterranean vegetables tossed with tagliatelle in a classic Napoli sauce, finished with cracked black pepper, crispy basil, and pecorino cheese.

## Goat's Cheese Pasta (V) £16.95

Penne pasta with fine green beans, cherry tomatoes, peppers, rosemary, chillies, pesto, olive oil, pine nuts, and creamy goat's cheese.

# Pizza

## House Specials

£16.75

### Salami Napoli Picante

Salami Napoli, fresh chillies, truffle cheese and roquito peppers with a hot honey drizzle

### Malfi Gamberoni

White wine base topped with garlic King prawns, lemon zest a fresh basil

### Caprese (V)

Melted Buffalo mozzarella and truffle pecorino cheese, fresh tomato and basil leaf. Finished with black pepper, aged balsamic and extra virgin olive oil

### Italiano

Fresh Mozzarella, cherry tomatoes, Parma ham, basil, pecorino cheese, pesto and balsamic glaze

### Chicken Speziato

Cajun spiced chicken, semi dried tomatoes, sliced red onions and extra virgin olive oil

Create your own pizza with two toppings for £14.45 (Extra Topping £1.50 each)

- Stilton
- Parma ham
- Pesto
- Nduja
- Ham
- Mushroom
- Chicken
- Red onion
- Roquito pepper
- Napoli salami
- Olives
- Pineapple
- Chorizo
- Pepperoni
- Spicy beef
- Jalapeno

# Non-Gluten containing ingredients menu

## Starters

### **Non-Gluten Fresh Asparagus (V) £10.50**

Sautéed with extra virgin olive oil, lemon, garlic & chilli, finished with fresh parmesan

### **Non-Gluten Sticky Chicken £10.50**

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

### **Non-Gluten Gambas Pil Pil £12.95**

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with salad

### **Non-Gluten Garlic Mushrooms (V) £9.95**

Fresh mushrooms sautéed in garlic butter, finished with rocket & fresh parmesan

### **Non-Gluten Salt & Pepper Halloumi (V) £9.95**

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

## Mains

### **Non-Gluten Goat's Cheese Pasta (V) £16.95**

Gluten free pasta, Fine green beans, cherry tomatoes & peppers sautéed with rosemary & chillies, green pesto, olive oil, pine nuts & goats' cheese

### **Non-Gluten Carbonara £15.95**

Gluten free pasta, Traditional pasta dish with pancetta, egg, black pepper & parmesan

### **Non-Gluten Chicken & Chorizo Pasta £16.95**

Gluten free pasta, Chicken Breast Pieces & Chorizo Sausage Cooked in our own tomato sauce with beans, chillies, garlic & onion, Finished with fresh wild rocket

### **Non-Gluten Pasta alla Norma (V) £13.95**

Gluten free pasta, Aubergines, tomatoes, garlic, olive oil, chilli, fresh basil & Pecorino cheese

### **Non-Gluten Pollo Roma £20.95**

Chicken supreme set on Mediterranean vegetables finished with our Franco's tomato sauce

### **Non-Gluten King Prawn & Chorizo Pasta £19.95**

Gluten free pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

### **Non-Gluten Mediterranean Seabass £22.95**

Grilled fillets of seabass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction (also available plain grilled with salad)

### **Non-Gluten Steak Selection.** All served with sauteed potatoes, vine cherry tomatoes, mushrooms & onions

8oz Sirloin Steak £21.95

8oz Fillet Steak £32.95

Add sauce £3.50 (Choice of Peppercorn, Creamy Garlic Mushroom or Creamy Blue Cheese)

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# *3 Course Table D'hote Menu*

**£34 per person**  
Available all week

**Option 1:** Starter, Main Course & Sweet or Italian liquor

**Option 2:** Glass of Prosecco or Lager, Starter & Main Course

## **Starters**

### **Homemade Meatballs**

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast.

### **Black Pudding Stack**

Black pudding & bacon fritters set on potato rosti, finished with a mustard & cheddar cheese sauce.

### **Salt & Pepper Halloumi (V)**

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam.

### **Pate Della Casa**

Homemade chicken liver pate served with fresh toast & salad garnish.

### **Soup of the Day**

A fresh, chef-crafted soup prepared daily using seasonal ingredients. Served with warm artisan bread.

### **Calamari**

Lightly battered rings of squid, served with tartare sauce & lemon wedge.

### **Sticky Chicken**

Cooked in a sweet, sticky chilli coating, served with chef's rice salad.

### **Funghi Ripieni (V)**

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, pesto cream.

### **Gambas Pil Pil**

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta.

### **Arancini of the Day**

Crisp golden risotto balls filled with the chef's daily selection of fresh ingredients.

### **Tomato & Parma Ham Bruschetta**

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes, basil & Parma ham.

# Main Courses

## **Sea Bass & King Prawn (£2.50 supp)**

Delicate sea bass fillets served on buttered courgette, sautéed potatoes, green beans, and wilted spinach. Topped with garlic-sautéed king prawns and a white wine and lemon sauce.

## **Slow Roasted Lamb**

Slow roasted lamb shoulder, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot purée & buttered mashed potato.

## **Pollo Diane/Pepe**

Chicken supreme cooked in your choice of classic Diane sauce or creamy peppercorn sauce. Served with dauphinoise potatoes and fried mushrooms.

## **Pollo Ripieni**

Tender chicken breast stuffed with soft cheese and mixed herbs, wrapped in Parma ham. Served with dauphinoise potatoes and tender stem broccoli, finished with a smooth mustard sauce.

## **Fish & Chips**

Fresh haddock fillet cooked in chef's crispy beer batter, served with chips & mushy peas.

## **King Prawn & Chorizo Pasta**

Linguini pasta with cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

## **Garlic Mushroom & Truffle Tagliatelle (V)**

Tagliatelle pasta tossed with sautéed garlic mushrooms in a creamy truffle sauce, finished with truffle pecorino cheese and fresh herbs.

## **Sirloin Steak**

8oz sirloin steak served with fries, vine cherry tomatoes, sautéed mushrooms & onions. Steak sauces available.

## **Chicken & Chorizo Fajitas**

Strips of Cajun spiced chicken & chorizo with peppers & onions, served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa.

## **Duck Inverno (£2.50 supp)**

Prime duck breast served with parsnip purée, parmentier potatoes, and roasted courgette and carrot, finished with a redcurrant reduction.

## **Vegetable & Halloumi Fajitas (V)**

Cajun spiced vegetables & halloumi cheese with peppers on a sizzling skillet with flour tortillas, cheese, guacamole, sour cream & salsa

## **Arrosto Peppers (V)**

Roasted red peppers filled with courgettes, onion, garlic, green beans, broccoli & mixed beans tossed in a basil-infused tomato sauce, baked with melted cheese. Served with a spiced savoury rice

## **Rump Steak Medallions**

Two rump steak medallions cooked to your liking, served on tenderstem broccoli and roasted vine tomatoes with Dauphinoise potatoes.



## **2 Course Set Menu**

**£15.95**

*Starter & Main Course*

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**Available Monday – Thursday**  
**4:00pm – 8:30pm**

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**Choose one starter and one main course from the  
set menu selection.**

**Supplements apply to selected dishes.**

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**Please Note**

Not available on **Valentine's Day, Mother's Day, Father's Day, Christmas Eve, or New Year's Eve.**

This set menu is offered **as listed** and **no substitutions or changes can be made.**  
All menus and offers are **subject to availability.**

An **optional 10% service charge** will be added to the bill for parties of **8 or more.**

## Starters

### **Sardine Poco**

Lightly coated sardine fillets tossed in garlic and chilli butter, served on toasted bloomer

### **Classic Bruschetta**

Ripe tomatoes, fresh basil, and extra virgin olive oil on toasted ciabatta

### **Salt & Pepper Ribs (£1.95 supp)**

Crispy pork ribs fried in our house flour, tossed in salt and pepper seasoning, served with Asian slaw

### **Arancini of the Day**

Golden, crispy risotto balls filled with the chef's daily selection

### **Funghi Ripieni**

Oven-baked mushroom stuffed with garlic and herbs, topped with crunchy breadcrumbs and finished with pesto cream

### **Sticky Chicken (£1.95 supp)**

Tender chicken strips in a sweet and sticky chilli glaze, served on the chef's rice salad

### **Black Pudding Stack**

Seared black pudding layered with potato rosti, Cheddar cheese sauce, and crispy pancetta

### **Halloumi & Roasted Pepper Salad**

Grilled halloumi with sweet roasted peppers, cherry tomatoes, mixed leaves, and a lemon-herb dressing

### **Calamari**

Lightly battered squid rings, served with tartare sauce and fresh lemon

### **Homemade Soup of the Day**

Served with warm, fresh bread

## Main Course

### **Cajun Chicken Fiesta**

Blackened Cajun chicken breast with linguini pasta, béchamel sauce, peppers, and onions in the chef's tomato ragù

### **Arrosto Peppers**

Roasted red pepper filled with courgette, onion, garlic, and spiced rice, baked with melted cheese and finished with a rich tomato and basil sauce

### **Fish & Chips (£1.95 supp)**

Fresh haddock fillet in the chef's crispy batter, served with chips and mushy peas

### **Rump Steak Medallions (£4.95 supp)**

Two rump steak medallions cooked to your liking, served on tenderstem broccoli and roasted vine tomatoes with Dauphinoise potatoes

### **Penne Zingara**

Penne pasta with jalapeño and roquito peppers, spicy beef, chicken, and pepperoni, sautéed in chilli and garlic and tossed in our rich Franco sauce

### **Winter Veg Bake al Forno**

A selection of seasonal vegetables, pan-fried and sautéed with garlic, tossed with penne pasta in a creamy cauliflower sauce, topped with mozzarella and baked in the oven

### **Sirloin Steak (£7 supp)**

28-day matured 8oz prime sirloin steak, cooked to your liking and served with fries, vine cherry tomatoes, sautéed mushrooms, and onions

### **Traditional Carbonara**

A classic spaghetti dish made with pancetta, egg, cracked black pepper, and Parmesan

### **Chicken Milanese**

Crispy breadcrumb chicken breast, pan-fried until golden and served with fries, rocket salad, cherry tomatoes, shaved Parmesan, and fresh lemon

### **Lasagne**

A classic homemade meat lasagne

### **Pizza**

Choose a two-topping pizza from our *Create Your Own* section in the à la carte menu

### **Pizza Piu (£1.95 supp)**

Choose any pizza from our *House Specials* section in the à la carte menu

### **Pollo Pepe**

Chicken breast cooked in a creamy peppercorn sauce, served with fried mushrooms and fries

### **Goat's Cheese Pasta**

Penne pasta with green beans, cherry tomatoes, peppers, rosemary, chillies, pesto, olive oil, pine nuts, and finished with creamy goat's cheese

### **Mediterranean Baked Salmon (£3.95 supp)**

Oven-baked salmon fillet with cherry tomatoes, olives, garlic, and fresh herbs, finished with lemon and extra virgin olive oil. Served with new potatoes or chefs rice salad



## KIDS MENU

(Recommended for ages 3-7)

### -- Starters & Sides --

#### **Kids Garlic Toast £2**

Toasted bloomer with garlic butter

#### **Kids Garlic Toast with Cheese £3**

Same toasted bloomer topped with melted cheese.

### -- Main Meals --

#### **Tomato or cheese Pasta £5**

Penne pasta in a chefs own tomato sauce or creamy cheese sauce.

#### **Penne Bolognese £5.50**

Penne pasta in chefs slow cooked meat sauce

#### **9" Kids Margherita Pizza £7**

Hand-rolled pizza with tomato sauce & mozzarella

### -- Dessert --

#### **Kids Ice Cream £2**

One scoop of vanilla, chocolate, or mint choc chip. Served with chocolate or strawberry sauce.



## JUNIOR MENU

(Recommended for ages 7-12)

### -- Main Meals --

#### **Spaghetti & Meatballs £7**

Spaghetti with meatballs in a rich tomato sauce

#### **Child's Lasagne £7**

Layers of pasta, meat ragu and bechamel sauce

#### **Child's Carbonara £7**

Spaghetti in a creamy sauce with pancetta and parmesan

#### **Chicken & Chorizo Penne £8**

Penne pasta with chicken breast and chorizo in a rich tomato sauce

#### **4oz Rump Steak Medallion £10**

Served with chips & peas.

(Add peppercorn sauce +£1.00)

#### **Chicken or Fish goujons £7.50**

Choice of chicken breast in a crisp coating or cod goujons in chefs own batter served with chips and peas.

### -- Pizza --

#### **9" Junior Pepperoni Pizza £8**

Hand rolled pizza topped with tomato pizza sauce, mozzarella, and spiced pepperoni.

#### **9" Junior Quattro Formaggio Pizza £8**

Hand rolled pizza topped with tomato pizza sauce, and four cheeses.

### -- Dessert --

#### **Junior Ice Cream £3**

Two scoops of vanilla, chocolate, or mint choc chip. Served with chocolate or strawberry sauce.

# Non Gluten Containing Ingredients Menu

Please State NON-GLUTEN When Ordering from this Menu

## Starters

### Non-Gluten Fresh Asparagus (V) £10.50

Sautéed with extra virgin olive oil, lemon, garlic & chilli, finished with fresh parmesan

### Non-Gluten Sticky Chicken £10.50

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

### Non-Gluten Gambas Pil Pil £11.95

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with salad

### Non-Gluten Fresh Mussels £12.95

Cooked with shallots, garlic, white wine & cream

### Non-Gluten Garlic Mushrooms (V) £9.95

Fresh mushrooms sautéed in garlic butter, finished with rocket & fresh parmesan

### Non-Gluten Salt & Pepper Halloumi (V) £9.95

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

## Main Meals

### Non-Gluten Goat's Cheese Pasta (V) £16.95

Gluten free pasta, Fine green beans, cherry tomatoes & peppers sautéed with rosemary & chillies, green pesto, olive oil, pine nuts & goats' cheese

### Non-Gluten Carbonara £15.95

Gluten free pasta, Traditional pasta dish with pancetta, egg, black pepper & parmesan

### Non-Gluten Chicken & Chorizo Pasta £16.95

Gluten free pasta, Chicken Breast Pieces & Chorizo Sausage Cooked in our own tomato sauce with beans, chillies, garlic & onion, Finished with fresh wild rocket

### Non-Gluten Pasta alla Norma (V) £13.95

Gluten free pasta, Aubergines, tomatoes, garlic, olive oil, chilli, fresh basil & Pecorino cheese

### Non-Gluten Pollo Roma £20.95

Chicken supreme set on Mediterranean vegetables finished with our Franco's tomato sauce

### Non-Gluten King Prawn & Chorizo Pasta £19.95

Gluten free pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

### Non-Gluten Mediterranean Seabass £22.95

Grilled fillets of seabass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction (also available plain grilled with salad)

### Non-Gluten Steak Selection

All served with sauteed potatoes, vine cherry tomatoes, mushrooms & onions

#### 8oz Sirloin Steak £21.95

#### 10oz Ribeye Steak £27.95

#### 8oz Fillet Steak £32.95

Add sauce £3.50 (Choice of Peppercorn, Creamy Garlic Mushroom or Creamy Blue Cheese)

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# Vegan Menu

Please State VEGAN When Ordering from this Menu

## Starters

Plain Garlic Bread £7.95

Garlic Bread with Tomato £8.95

Garlic Bread with Vegan Cheese £8.95

Chilli Garlic Bread £8.95

Tomato & Basil Bruschetta £9.50

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes & fresh Basil

Tenderstem Broccoli £8.95

Sautéed with extra virgin olive oil, lemon, garlic & chilli

Sticky Vegetables £9.50

Fresh vegetables cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Fresh Asparagus £10.50

Sautéed with extra virgin olive oil, lemon, garlic & chilli

Mushroom Pil Pil £9.50

Fresh Mushrooms, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta

Salt & Pepper Green Beans £9.50

Fine green beans sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

## Main Meals

Basil & Pine Nut Pasta £15.50

Fine green beans, cherry tomatoes & peppers sautéed with rosemary & chillies, tossed with penne pasta, chopped fresh basil, garlic, olive oil & pine nuts

Rustic Pasta £13.95

Spaghetti pasta, aubergines, tomatoes, olives, garlic, olive oil & chilli

3 Bean Pasta Bake £15.50

Penne pasta baked in our own tomato sauce with beans, courgettes, peppers & onion, topped with Vegan cheese

Penne Arrabiata £13.95

Penne pasta tossed in our own tomato sauce with garlic, fresh chilli, peppers & onions

Mediterranean Pizza £15.95

Pizza sauce, garlic, sautéed Mediterranean vegetables & olives. Finished with our roasted red pepper dressing

Vegan Spicy Pepper Pizza £15.95

Pizza Sauce, Vegan cheese, fresh mixed peppers, jalapeño peppers, onions, hot chilli sauce & fresh wild rocket

Vegan Fajitas £16.95

Cajun spiced vegetables on a sizzle platter with peppers & onions, served with flour tortillas, vegan cheese, salsa & guacamole

Arrosto Peppers £15.95

Roasted red peppers filled with courgettes, onion, garlic, green beans, broccoli & mixed beans tossed in a basil infused tomato sauce and baked with melted vegan cheese. Served with a spiced savoury rice

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