



## The start... of something good

Selection of breads served with marinated olives and balsamic reduction dip

£5.90

Freshly made soup of the day served with crusty bread

£5.90

Homemade chicken liver, bacon and green peppercorn pate served with toasted ciabatta £6.90

Rare roast beef carpaccio layered on a bed of rocket leaves with parmesan shavings and drizzled with black truffle oil

£8.50

Deepfried fresh calamari with salad garnish and homemade tartare sauce

£8.50

Italian antipasti: a selection of best cured meat accompanied with artichoke and sundried tomatoes

£8.50

Buffalo mozzarella, tomato, avocado and basil salad drizzled with extra virgin olive oil £7.50

A classic prawn cocktail with our own marie rose sauce and dusted with sweet paprika

£7.50

Mussels 'veneziana' in a garlic, chilli, white wine and touch of tomato sauce £8.50

## Fresh pasta and rice... with all things nice

Spaghetti or penne Napoletana, Bolognese or Carbonara

£10.50

Fresh mushrooms filled ravioli sautéed in cream and ham julienne

£12.50

Linguine scoglio with shellfish, garlic, basil, chilli and a touch of tomato

£16.50

Penne with cream, dolcelatte and parsley sauce £10.90

Linguine with homemade basil pesto and char grilled tuna

£15.90

Penne Arrabbiata with chicken, fresh tomato, garlic, chilli and basil sauce

£11.50

Traditional layered lasagna pasta covered in rich béchamel sauce and Bolognese and baked to perfection

£11 50

Linguine ortolana with red onion, garlic, aubergine, black olive and capers in our rich tomato and basil sauce

£10.90

Arborio risotto with wild mushrooms, butter and parmesan



## And then... the main event

Mushrooms, butter beans and sweet potato pie served with seasonal vegetables

£12.50

Fresh cod fillet in white wine, lemon, parsley and butter sauce, served with new potatoes and vegetables £15.90

Brasato di manzo: slow cooked tender pieces of beef and chestnut mushrooms in a rich red wine and ale gravy served with mash potatoes and vegetables

£14.90

Chargrilled whole sea bass stuffed with rosemary and lemon and served with sautéed potatoes and vegetables

£17.90

Steak Diane: succulent 21 days aged sirloin steak with mushrooms, onion, Dijon mustard and cream sauce, served with fries

£17.50

Slow roasted lamb shank on soft buttery mash potatoes topped with rich red wine and rosemary gravy

£16.90

Chicken breast Napoletana topped with buffalo mozzarella, garlic, tomato, basil, black olives and capers, served with potatoes and vegetables

Tender fillet of beef in a green peppercorn, brandy and cream sauce and served with fries or vegetables

£21.00

£14.90

Chargrilled 16oz T-Bone steak from our local butcher served with chips and salad garnish

£19.50

## Bits on the side

Basket of fresh bread and butter £1.50

Garlic bread £3.00

Garlic bread with cheese £4.00

Mixed salad £3.50

Green salad £3.50

Tomato, rocket and parmesan £3.90

French fries £3.00

Sautéed baby spinach £3.50

Homemade Mash Potatoes £3.00

