

# 2 Course Set Menu £14.95

(Starter & Main Course)

# Available Monday to Thursday 4pm - 8:30pm

All menus & offers subject to change & availability / Supplements may apply An optional 10% Service charge will be added to the bill for parties of 8 or more

We cannot guarantee that our products do not contain traces of Nuts and/or Seeds, Dairy,

Gluten, or any other Allergens

Menu not available Valentines Day, Mother's Day, Father's Day, Christmas Eve or New Years Eve

# **Starters**

# Homemade Soup of The Day

Served with fresh bread & butter

# Salt & Pepper Halloumi (V)

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

#### Beef Arancini

Tender beef and arborio rolled in seasoned golden breadcrumbs with a mustard & cheese sauce, topped with crispy onions

### Salt & Pepper Duck (£1.95 extra)

Duck sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

### Sticky Chicken (£1.95 extra)

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  $\,$ 

#### Sardine Poco

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

#### Calamari

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

# Main Course

#### Pollo Diane

Chicken breast cooked in a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard. Served with butter steamed vegetables

### Cajun Chicken Fiesta

Blackened Cajun chicken breast, linguini Pasta, béchamel sauce, peppers & onions in chef's tomato ragu

# Arrosto Peppers (V)

Roasted peppers filled with a selection of sauteed vegetables & beans in a basil infused tomato ragu, bakes with melted cheese. Served with a spicy savoury rice

#### Steak Stack (£4.95 extra)

Steak medallions stacked with potato rostis, covered in a beef & mushroom cream sauce. Topped with battered crispy onions, served with fries

# Chicken Speziato Pizza

Pizza sauce, mozzarella, spiced chicken, roasted red peppers & sliced red onion

#### Traditional Carbonara

Traditional spaghetti dish with pancetta, egg, black pepper & parmesan

# Beef Stroganoff

Slices of Fillet steak smothered in a rich Stroganoff sauce, made with cream, mushrooms, onions, brandy, paprika & a touch of mustard. Served with chef's savoury rice

# Fish & Chips

Fresh Haddock fillet cooked in chef's crispy beer batter, served with chips, mushy peas & tartare sauce

#### Meat Feast Pizza

Pizza sauce & mozzarella with meat, meat & more meat!

# Mediterranean Pasta

Mediterranean vegetables tossed with tagliatelle in Napoli sauce. Finished with black pepper, crispy basil & pecorino cheese

### 28 Day Matured Sirloin Steak (£3.95 extra)

28-day matured Sirloin steak, served with chips, vine cherry tomatoes, sauteed mushrooms & onions

### Tuscan Sausage Pasta

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

# Pollo Funghi

Chicken breast set on buttered spinach, tender stem Broccoli and julienne leeks. Served with a garlic & mushroom cream sauce

#### Inferno Pizza

Pizza sauce, mozzarella, pepperoni, spicy beef, jalapeño chillies & hot chilli sauce

#### Slow Roasted Lamb (£3.95 extra)

Slow Roasted Lamb, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot puree & a buttered mashed potato

### Spaghetti Bolognese

Chefs' special meat sauce with spaghetti

# Quattro Formaggio Pizza (V)

Pizza sauce, cheddar, mozzarella, stilton & parmesan cheese

## Lasagne

Homemade meat lasagne

# Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & mozzarella cheese

# Chorizo & Nduja Pizza

Pizza sauce, mozzarella, chorizo sausage & nduja. Topped with rocket & chorizo oil

#### Lobster Ravioli (£4.95 extra)

Parcels of pasta filled with lobster meat, cooked in a white wine, cherry tomato & asparagus cream sauce