

Starter Course

Antipasto (For sharing) (gfa) 13.95
Cured Meats, Cheeses, Fresh Bread, Biscuits, Chutney

Soup of the day 5.95
Served with Fresh Bread

Bruschetta (v) 6.95
Toasted Sourdough, Fresh Tomato, Red Onion, Feta Cheese, Pesto Drizzle

Smoked Salmon Tartine 8.95
Wholemeal Toasted Muffin, Smoked salmon, Prawns, Cream Cheese, Red Onion, Rose Marie Drizzle, Salad Garnish

Goats Cheese Salad (v) (gf) 7.95
Dressed Mixed Leaf, Roast Pepper, Chickpeas

Tiger Prawns (gfa) 8.95
Butterflied Tiger Prawns, Garlic Butter, Chili, Dressed Salad Garnish, Fresh Bread

Main Course

Pollo alla Toscana (gf) 16.95
Roast Chicken Breast Cooked with Wine, Cream, Sundried Tomato, Garlic, Spinach, Topped with Parmesan Served with New Potatoes and Carrots

Lasagne al Forno 13.95
Beef Lasagne, Twice Cooked Chips, Dressed Mixed Leaf Salad

Linguine alle Zucchine
Sliced Courgette cooked in butter with Fresh Basil, Italian Cheese, Linguine Pasta (v) (gfa) 12.95

Ragu Napoletana 14.95
Beef Slow Cooked in Red Wine, Tomato and Herbs, Fusilli Pasta

Woodland Mushroom and Leek Risotto (vg) (gf) 14.50
Made with White Wine and Vegetable Cream

8oz 21 Day Matured Nottinghamshire Sirloin Steak (gfa) 19.95
Twice Cooked Chips, Dressed Mixed Leaf Salad (Add a Pepper, Diane or Stilton Sauce 2.50)

Sizzling Fajitas – Vegetarian (v) 11.95, Chicken 13.95, Beef 14.95
Soft Tortillas, Guacamole, Sour Cream, Salsa, Cheese (Available Hot, Medium or Mild)

Sides £4.50 each: *Marinated Sicilian Olives (v) (gf); Bread / Oil & Balsamic (v); Twice Cooked Chips (v); Garlic Bread (v)*

v = Vegetarian vg = Vegan gf = Gluten Free gfa = Gluten Free Available upon request