

SPECIAL MENU

1 COURSE – £9.95 | 2 COURSES – £14.95 | 3 COURSES – £17.95

All Day Mon – Thu | Fri until 5pm

STARTERS

SOUP OF THE DAY

Freshly made soup of the day served with toasted bread. Ask server for details

PRAWN COCKTAIL +£1.50 GF

Baby prawns with marie rose sauce

BAKED GOATS CHEESE V

Served on a crouton with garlic, tomato and balsamic glaze

CHICKEN LIVER PÂTÉ

Served with toasted bread

POTATO SKINS VGO GF

Served with garlic dip

MUSHROOM BRUSCHETTA V

Creamy mushrooms on a toasted bread

MUSSELS GF

With shallots, white wine, saffron & cream or tomato, garlic & chilli

BREADED MOZZARELLA BITES V

Served with bravas dip

ROASTED CHICKEN WINGS GF

Roast chicken wings coated in buffalo sauce or BBQ sauce

CRISPY PORK BELLY

With peppercorn sauce, served with toasted bread

SICILIAN ARANCINI

Rice balls filled with beef ragu, taleggio cheese & parmesan shaving

MAINS

BABY BACK RIBS

Slow cooked spare ribs, marinated in lime, garlic & paprika, served in a BBQ & jalapeño jelly glaze with rice

SPICY CHICKEN

Chicken fillet, mushroom, peppers, tomato & chilli

CHICKEN PANCETTA & MUSHROOM

Chicken fillet with bacon & creamy chestnut mushroom

TEMPURA FISH & CHIPS

Battered cod with mushy peas & tartare sauce

GEISHA BURGER

Double beef patty, crispy bacon, cheese, beef tomato, pickle and home-made cheese sauce

CHICKEN CHASSEUR

Chicken fillet with creamy tomato sauce, mushrooms, peppers & onions

BISTRO RUMP STEAK +£2.50

Bistro grilled rump steak served with fries

SEA BASS +£1.50 GF

Pan fried sea bass with crushed new potatoes, sun-dried tomatoes, salsa verde

ARRABIATA PASTA VG

Tomatoes, garlic & chilli sauce

CHICKEN & MUSHROOM PASTA

Mushroom, chicken breast, tomato sauce & cream

CARBONARA PASTA

Egg yolk, pancetta, black pepper & cream, parmesan

VEGETARIAN VGO

Aubergines, courgettes, peppers, mushrooms, onions, tomato & basil.

Choice of pasta or risotto.

SMOKED SALMON PASTA

Smoked salmon, tomatoes, cream white wine sauce

BOLOGNESE PASTA

Beef, tomato sauce & parmesan cheese

LASAGNE

Traditional home-made beef lasagne, oven baked

MARGHERITA PIZZA V

Fiordilatte mozzarella, San Marzano tomato, fresh basil & extra virgin olive oil

CAMPAGNOLA PIZZA

White base, fiordilatte mozzarella, Italian sausage, porcini mushroom

DIAVOLA PIZZA

Red base, fiordilatte mozzarella, San Marzano tomato, pepperoni

CAPRICCIOSA PIZZA

Red base, fiordilatte mozzarella, San Marzano tomato, artichokes, ham, olives, chestnut mushroom

VEGETARIANA PIZZA V

Red base, fiordilatte mozzarella, San Marzano tomato, grilled vegetables, caramelised onion & olives

Ask about gluten free pasta or pizza

DESSERT

GELATO V

Ask server for details

HOMEMADE CHOC BROWNIE V

Served with vanilla ice cream

TIRAMISU V

Espresso coffee, savoiardi soaked biscuits, marscarpone cream & cocoa powder

CAFFÈ

Choice of coffee. Ask server for details.

HOME MADE FLAN

Served with salted caramel sauce



SCAN FOR ALLERGY INFORMATION

V Vegetarian VO Vegetarian Option VG Vegan VGO Vegan Option GF Gluten Free

Please inform your server if you have an allergy or intolerance

Excludes bank holidays and the festive season. Management reserves the right to change the menu and prices or withdraw the offer without prior notice. All dishes are subject to availability.

A discretionary 10% service charge will be added to all bills. All tips & service charges go directly to our hard working team