

Chef's Daily Specials **EXAMPLE** **Gluten free available and vegetarian.**

Homemade Smoked salmon Pâté, served with toast. - £7.90

Mediterranean Fish Stew soup - £7.90

King Prawns, mussels and hake with garlic toast.

Warm Goats Cheese on a beetroot & cucumber salad topped with caramelised red onions. - £7.90

Mackerel Pâté - £7.90

Homemade Mackerel pâté, served with toasted bread.

Calamari Fritti - £7.90 starter, £15.90 main

Deep fried squid rings served with either garlic mayo or tartar sauce.

Beef fillet carpaccio -£10.90

Thinly sliced Aberdeen Angus fillet topped with balsamic syrup, wild rocket and pecorino Romano flakes.

Giant king Prawns - £10.90

10 inch Prawns sautéed in garlic butter and sprinkled with fresh parsley .

Duck Pâté and Chicken Pâté - £7.90

Mediterranean Fish Stew Soup - £7.90

King prawns, mussels, hake, with toast.

Carpaccio of Smoked Tuna Fish - £9.90

With flakes of Parmesan cheese and Rocket leaves.

Carpaccio of Fillet of Beef - £10.90

With flakes of Parmesan cheese and Rocket leaves.

Chicken Goujons ... in breadcrumbs, with Garlic Mayonnaise - £7.90

Baby Sweet Roasted Peppers ... filled with Ricotta cheese & Sundried Tomatoes - £7.90

English Asparagus ...in Butter or Milanese with Parmesan Cheese- £7.90

Cold King Prawn Salad, served with Garlic Mayonnaise- £7.90

Bresaula - (Thinly sliced cured Fillet of Beef) with , Parmesan flakes and rocket leaves- £10.90)

Scallops - pan fried with Chorizo- £9.90

Giant!! King Prawns with Garlic butter – Starter - £10.90 (peeled)

Chef's special – Mains

Pollo alla dolcelatte - £13.90

Chicken breast cooked in a creamy dolcelatte and mushroom sauce

Guinea fowl alla Cacciatore - £16.90

Guinea fowl in a red wine and tomato based sauce with Italian herbs, mushroom, garlic and onions.

Sirloin of Veal- £20.90

Veal sirloin flamed in brandy, in a creamy and mushroom sauce, served with dauphinoise potatoes

Lobster tail linguine £21.90

Lobster tail, giant prawn, King Prawns and mussels all on a bed of linguine

Lobster tail risotto - £21.90

Lobster tail, giant prawn and king Prawns all on a bed of a seafood flavoured risotto

Giant Prawns - £21.90

10 inch Prawns sautéed in garlic butter and sprinkled with fresh parsley

Dover sole - £30.00

Whole Cornish Dover sole, plain Grilled or in lemon butte, on or off the bone .

Pollo alla dolcelatte - £13.90

Chicken breast in a dolcelatte cheese and mushroom sauce.

Escalope of Veal - Flamed in Brandy in a cream and mushroom sauce or a pizzaiola tomato sauce or Milanese – in breadcrumbs. - £17.90

Calves Liver -pan sautéed in white wine & onions, with broad beans & pancetta - £16.90

Guinea Fowl alla Cacciatore - £16.90

A sauce of red wine, mushroom, onion, garlic, Italian herbs and tomato.

Tuna Fish Steak - £16.90

Grilled, Olive Oil and Lemon.

Lemon Sole Aurora - £18.90

With a cream, fennel, and parmesan cheese sauce.

Loin of Veal - £21.90

Flamed in Brandy, in a cream & mushroom sauce, with Dauphinoise potatoes.

Lobster Tail Linguine - £21.90

Lobster tail, king prawns and mussels, served on a bed of linguine, in a light tomato sauce.

Lobster Tail Risotto - £21.90

Lobster tail and king prawns, served on a bed of rice, in a light tomato sauce.

Giant King Prawns - £21.90

Sautéed, in garlic butter. (peeled)

Dover sole - £30.00

Plain or In Lemon Butter, on or off the bone.

Chef's Special of the Day... Pasta example ... £12.90

Home Made Cannelloni alla Sorrentina filled with mozzarella, ham, minced beef cooked in our family's secret tomato sauce, with béchamel and covered with parmesan.

Carbonara,

Ravioli filled with Ricotta cheese and spinach,

Genovese, Pine nuts and olive oil,

Pasta...Penne Pasta with Meatballs in a tomato Sauce- £12.90

Risotto ...With Chicken and Chorizo in a light Tomato sauce - £12.90

Chicken Goujons ... in breadcrumbs, with Garlic Mayonnaise - £12.90

Spaghetti with Cockles and Mussels Cooked in a White wine, Garlic, Chili and Light Tomato Sauce - £12.90

Risotto with wild mushrooms

Fillet of Plaice Plain or Lemon butter -£14.90

Fillet of Plaice Goujons- £14.90 in breadcrumbs with garlic mayonnaise or tartar sauce

Supreme of Red Sea bream -£16.90 With new potatoes in a Puttanesca sauce - ...Tomato, olive oil, garlic, chili, capers, olives, oregano, and basil.

Whole Dover Sole (no head) 16oz - £30.90 In Lemon Butter / plain, on or off the bone

Black Linguini -with crab & scallops, light tomato, garlic, chili & cream sauce- £15.90

Monkfish - with King Prawns in a Provencal sauce, served with new Potatoes - £17.90

Escalope of Veal - Flamed in Brandy in a cream and mushroom sauce or a pizzaiola tomato sauce or Milanese – in breadcrumbs. - £17.90

Calves Liver -pan sautéed in white wine & onions, with broad beans & pancetta - £17.90

Guinea fowl - Cacciatore – £16.90

Giant!! King Prawns - Main - Garlic butter - £21.90

Surf and Turf – Fillet Steak and Giant King Prawns served with salad - £28.90

'T' Bone Steak 18-20oz – served with Mushrooms and Chips, Plain or with Garlic Butter - £28.90

Lobster ½ - With King Prawns & mussels, with linguini Pasta, in a white wine, Tomato, garlic & chili sauce - £38.00