Nibbles

Bread, with olive oil and balsamic Mixed Olives	2.95 2.40	Fillet of Seabass Deep fried in a light batter, cloaked in a sweet &	50 ur sauce
<u>Starters</u>		Accompanied with rice	
Salt & Chilli Calamari With a salad garnish and tartare sauce	8.95	Lamb Shank 21.25 Slowly braised with rosemary and red wine served on a bed of mashed potato, coated with a root vegetable and red	
Fish Goujons 7.25 Strips of fish, breadcrumbed and deep fried, accompanied		wine jus	
with tartare sauce and a salad garnish		Breast Of Chicken Diane Cloaked with a sauce consisting of mushrooms, onic	15.50 ons, red
Black Pudding Fritters With salad garnish and a grainy mustard dip	6.95	wine, brandy and French mustard, cream sauce, wit potatoes and vegetables	:h
Antipasto A selection of cured meats, with olives, melon an	8.95 id salad	Loin of Pork Saltimbocca Topped with Parma ham, a white wine sage butter With potatoes and vegetables	15.00
Sautéed Prawns and mushrooms	7.25		
In garlic butter, accompanied with toasted ciabatta		Luisa Salad Salad, topped with fruit, bacon and blue cheese and	12.75
Smoked salmon	8.50	With a tomato and balsamic dressing	CHICKEH
Accompanied with a simple salad		Spaghetti al Pollo	11.95
Pea & Ham Risotto 6.25 Finished with parmesan, paprika and cream		Strips of chicken, sautéed with garlic and mushrooms, bound in a cream and chive sauce	
Main Courses		Rump Steak served with salad, garlic butter and chips	18.50
Fillet of salmon Thermidor Glazed with an onion, brandy, English mustard ar	19.95 nd cream	Fillet Steak served with salad, garlic butter and chips	29.25
cheese sauce, Resting on a bed of mashed potato			
vegetables		Add a Sauce for Steak - 2.50 extra Black pepper, Diane or port and stilton	
Scampi Fritti	17.50		
Lightly fried and accompanied with salad, tartare sauce and chips		Sides	
and emps		Hand Cut Chips	3.50
Beef or Chicken Burger	11.25	mixed Salad	2.50
With cheese and bacon, with chips and coleslaw		onion rings Garden Peas	2.95 2.50
		Vegetables	3.75
Pan- seared Breast of Duck	19.95	Garlic Ciabatta Bread	2.95
With an orange and grand Marnier sauce With potatoes and vegetables of the day		Vegetarian /Vegan Menu available please ask	

PLEASE NOTE Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free.