

## SET MENU

LUNCH 2-COURSES 25 LUNCH 3-COURSES 29

EVENING 2-COURSES 27 From 5 p.m. EVENING 3-COURSES 32

SUNDAY LUNCH 3-COURSES ONLY 32

Not Available Saturday Evening

Includes a glass (175ml) of La Bastille Blanc or Moulin des Vignes Rouge

### STARTERS

Fresh Asparagus with Crispy Poached Egg & Hollandaise Sauce

Flat Mushroom with Caponata & Goats Cheese Chilli Jam (N)

Fresh Soup of the Day (V)

Corn-fed Chicken Pad Thai (N) (S)

Apple & Beetroot Salad with Walnuts & Crushed Feta (N)

### MAIN COURSES

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables

*(Sunday Lunch only)*

Roast Rump of Lamb with Pearl Onions, Bacon, Peas & Madeira Sauce

Strips of Dutch Calves Liver with Apple, Sage, Brandy Cream Sauce & Rice Pilau

Fillet of Fresh Sea Bream with Pickled Cucumber Salad & Saffron Sauce

*(Please ask for alternative choices of fish dishes)*

Corn-fed Chicken Escalope with Buffalo Mozzarella, Tomato & Garlic Sauce

Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette (N)

*(All the above served with Vegetables & Potatoes)*

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad

Mixed Bean & Pulse Cassoulet (Vegan)

Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce

Selection of Fresh Vegetables (Vegan)

*For extra vegan options*

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

### SELECTION OF HOMEMADE DESSERTS

Chocolate & Pecan Nut Brownie with Vanilla Ice Cream (N)

Lemon Tart with Raspberry Coulis

Oranges in Grand Marnier with Mango Sorbet (GF) (DF)

Banana Parfait with Crushed Meringue & Toffee Sauce

Fresh Fruit Salad (GF) (DF)

Crème Brulee (GF)

Cheeseboard 4.5 Supplement

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

Discretionary 10% Service Charge will be Added to your Bill.

**ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW**

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE & WE DO NOT ACCEPT ANY RES PONSIBILITY FOR LOST OR STOLEN ITEMS

Company Reg. No. 04885187

1-3 Red Lodge Road West Wickham BR4 OEL



Est. 1993



**Try Aperol or Limoncello Spritz  
to start your memorable meal!**

**8.50**

## JUNE SPECIAL MENU

55 For 2

Including a bottle of Sparkling Liboli' White  
or bottle of House Red or White

All day Wednesday & Thursday - Friday & Saturday 12-4

STARTER X 2

Tricolore Salad

(Avocado, Tomato & Mozzarella)

MAINS

Paella with Seafood & Chicken

or

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils,  
Homemade Tomato Sauce & Salad

## HAPPY HOUR!

12 - 7 p.m. Wednesday to Friday

12 - 6 p.m. Saturday

**1/3 off**

## STARTERS

Prima Donnas' Sharing Combination Starters for 2:			
Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip, Tzatziki, Prawn Cocktail with Bread			19
Bread & Butter			3.5
Vegan Bread (V)			4
Garlic Bread			6
Fresh Asparagus with Crispy Poached Egg & Hollandaise Sauce			9
Corn-fed Chicken Pad Thai (N)(S)			9
Flat Mushroom with Caponata & Goats Cheese Chilli Jam (N)			9
Basket of Bread, Salted Butter & Bowl of Olives			7.5
Tomato & Onion Bruschetta for 2 (V)			9.5
Prawn Cocktail with Marie Rose Sauce			9.9
Fresh Homemade Soup & Basket of Bread (V)			9
Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons			9.5
Strips of Chicken, Ginger, Oyster Sauce, Chilli & Noodles (S)	Starter 9	Main	16
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)			9
Mediterranean Prawns x 4, Cold with Marie Rose Sauce			16
Mediterranean Prawns a la Grecque x 4			16

## FISH and SEAFOOD STARTERS

½ Dozen Rock Oysters, Natural or Rockefeller 3 each			18
Tiger Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S)			14
Fresh Mussels Mariniere (S)			9.5
½ Lobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad		Starter	32
Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream			13.5
Mikrolimano Prawns - Tiger Prawns with Feta, Chilli & Tomato Sauce (S)	Starter 14	Main	19
3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter			24
Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S)	Starter 13	Main	22
½ Lobster with Linguine & Black Tagliolini with Garlic & Chilli (S)		Main	39

## FISH and SEAFOOD MAINS

Fresh Hot Lobster with Garlic or Thermidor	½ As a main with Vegetables	38	Whole	54
Skate Wing with Black Butter & Capers & Skinny Fries				26
Fillet of Fresh Sea Bream with Pickled Cucumber Salad with Saffron Sauce				21
Fresh Salmon grilled with Balsamic & Olive Oil, Spinach & Mashed Potatoes				19
Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S)				21
Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S)				21

## Hot and Cold Seafood Platter for 2 as a Starter or Main Course

Combination of : Cold Oysters, Smoked Salmon with Prawns in Marie Rose Sauce	1 Lobster	120
Hot Lobster, Mussels, Mediterranean Prawns, Squid, Scallops, Garlic, Chilli & Spring Onions (S)	2 Lobsters	160

## MAINS

Escalope of Veal with Mushroom, Madeira Wine & Cream Sauce, Saute Potatoes & Broccoli			19
300 gm Pan-fried Sirloin Steak, Flat Mushrooms, Grilled Tomatoes & Skinny Fries - Pepper or Garlic Sauce, Mange Tout			29
510 gms Chateaubriand for 2, Flat Mushrooms, Grilled Tomatoes, Béarnaise Sauce, Rocket Salad, Skinny Fries & Selection of Fresh Vegetables			65
Fillet Steak 210 gms, Flat Mushrooms, Grilled Tomatoes & Skinny Fries – Pepper or Garlic Sauce, Mange Tout			31
Surf & Turf: Fillet Steak, Tomatoes, Flat Mushrooms & ½ Lobster with Garlic Butter - Mange Tout & Skinny Fries			58
Calves Liver with Bacon, Champ Potatoes & Broccoli			19.5
Paella with Seafood & Chicken			22
Corn-Fed Chicken Tagliatelle with Chilli, Garlic, Spring Onion & Pine Nuts (S)(N)			18
Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce, Selection of Fresh Vegetables (Vegan)			16
Corn-fed Chicken Escalope with Buffalo Mozzarella, Tomato & Garlic Sauce			21
Beef Stroganoff with Pilau Rice			22
Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with Salad of your choice (Vegan)			17
Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan)			17
Chicken Breast Milanese, Linguini & Homemade Tomato Sauce			19
PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25			16
Roasted half Chicken, Chilli, Garlic, Rosemary, Skinny Fries & Broccoli (S)			19
Rump of Lamb with Pearl Onion, Bacon, Peas & Madeira Sauce			21
Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette			21

## SIDE DISHES

Potatoes: Skinny Fries, Mashed Potatoes, Saute	Each	4
Selection of Vegetables	Each	4
Creamed or Plain Spinach	Each	4
Mixed Salad		5
Greek Salad		8
Chilli Oil		2
Pepper Sauce		3

S= contains chillies N= contain nuts V= vegetarian GF=gluten free EF=egg free

## IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Please let your server know

## PASTA & SALAD MENU

Soup as a starter together with any Pasta or Salad dish 22

Not available on Saturday Evening or Sunday Lunch

### PASTAS & RISOTTO

	Starter	Main Course
Beef Meatballs with Linguine & Tomato Sauce, Parmesan Cheese		14
Homemade Ragu Lasagne served with Mixed Salad		14
Linguine with Bolognese Sauce	8	14
Ravioli with Spinach, Ricotta, Tomato, Sage & White Wine Butter Sauce (V)	8	14
Vegan Risotto with Fresh Vegetables, Spinach & Vegan Cheese (V)	8	14
Tagliatelle with Fresh Salmon, Dill, Chilli, Garlic and a Cream Sauce (S)		14

### SALADS

	Main Course
Griddled Halloumi Salad with Vinaigrette, Cos Lettuce & Broccoli (V)	14
Chicken Caesar Salad with Cos Lettuce and an Anchovy & Parmesan Dressing	14
Sweet Pickle Herring Salad with Cos Lettuce, Lemon & Olive Oil Dressing, Capers & Broccoli (V)	14
Large Green Salad with Mixed Leaves, Cos Lettuce, Broccoli, Capers & Onions Vegan	14