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 0EL



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

Pimb Donna's Sharring Combination Staters for 2	STARTERS		MAINS		
Beard & Butter	Prima Donnas' Sharing Combination Starters for 2:		Escalope of Veal with Mushroom, Madeira Wine & Cream Sauce, Saute Potatoes & Broccoli		19
Vigan Read V 6 6 Rotanzibriand for 2, Pist Mushrooms, Grilled Tomatoes, Béanase Sauce, Series Reader 5 6 Rotanzibriand for 2, Pist Mushrooms, Grilled Tomatoes, Béanase Sauce, Series Reparagus with Crispy Poached Egg & Hollandiales Sauce 5 7 7 7 7 7 7 7 7 7	Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip ,Tzatziki, Prawn Cocktail with Bread	19	300 gm Pan-fried Sirloin Steak, Flat Mushrooms, Grilled Tomatoes & Skinny Fries -		
Sarlic Bread Feeb Agarangs with Citagy Poached Ege & Hollandiaice Sauce Feeb Agarangs with Citagy Poached Ege & Hollandiaice Sauce Samp Feeb Agarangs with Citagy Poached Ege & Hollandiaice Sauce Samp Feeb Agarangs with Citagy Poached Ege & Hollandiaice Sauce Samp Feeb Agarangs with Citagy Poached Ege & Hollandiaice Sauce Samp Feeb Agarangs with Citagy Poached Chicken Pad Thai (N) (S) Pepper or Ganific Sauce, Mange Tout of Samp Field Stake, Tomatous & Side Butter & Bood of Others Samp Feeb Agarangs Agarange Tout & Samp Feeb Agarangs Agarange Tour & Samp Feeb Agaran	Bread & Butter	3.5	Pepper or Garlic Sauce, Mange Tout		29
Flesh Sparangus with Crispy Poached Egg & Hollandasice Sauce 9 Fliet Stack 210] gms, Flat Muchronoms, Grilled Tomatoes & Skinny Fries 3 1 1 1 1 1 1 1 1 1	Vegan Bread (V)	4	510 gms Chateaubriand for 2, Flat Mushrooms, Grilled Tomatoes, Béamaise Sauce,		
Con-fed Chicken Pad Thai (N) (S) 5 6 5 5 5 5 5 5 5 5	Garlic Bread	6	Rocket Salad, Skinny Fries & Selection of Fresh Vegetables		65
Con-fed Chicken Pad Thai (N)(S) 9	Fresh Asparagus with Crispy Poached Egg & Hollandaise Sauce	9	Fillet Steak 210 gms, Flat Mushrooms, Grilled Tomatoes & Skinny Fries –		
Rasker Of Pread, Saked Butter & Bowl of Olives 75		9	Pepper or Garlic Sauce, Mange Tout		31
Tomato & Onion Bruschetta for 2 (V) 95 Cakes Liver with Bacon, Champ Protatoes & Broccoil 95 Prawn Cocktail with Marie Rose Sauce 99 Paella with Seafood & Chicken Taglateale with Chilli, Garlic, Spring Onion & Pine Nuts (S) (N) 22 75 75 75 75 75 75 75	Flat Mushroom with Caponata & Goats Cheese Chilli Jam (N)	9	Surf & Turf: Fillet Steak, Tomatoes, Flat Mushrooms & ½ Lobster with Garlic Butter -		
Prawn Cocktail with Marie Rose Sauce Fresh Homemade Sour & Basket of Bread (V) Sirps of Chicken, Ginger, Oyster Sauce, Chilli & Noodles (S) Starter 9 Main 16 Sour Rave Chicken Finaghetelle with Chilli, Garlic, Spring Onion & Prine Nuts (S) (N) Seitan Millanese, Vegan Meat substitute with Vegan Pasta & Homemade Tomato Sauce, Sirps of Chicken, Ginger, Oyster Sauce, Chilli & Noodles (S) Starter 9 Main 16 Selection of Fresh Vegetables (Vegan) Mediterranean Prawns x4, Cold with Marie Rose Sauce Mediterranean Prawns x4, Gold with Garlic, Gold of the Shell with Sala Sauce Salad Miles Bean & Pulse Cassoulet with Roccoli & Saute Potatoes/Vegan) 17 18 19 19 10 10 10 10 10 10 10 10	Basket of Bread, Salted Butter & Bowl of Olives	7.5	Mange Tout & Skinny Fries		58
Fresh Homemade Soup & Basket of Bread (V) Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons Strips of Chicken, Ginger, Oyster Sauce, Chilli & Nocodies (S) Sarter 9 Main 16 Selection of Fresh Vegetables (Vegan) Com-fed Chicken Excalope with Buffalo Mozzarella, Tomato & Garlic Sauce Salad (Vegan) (S) Com-fed Chicken Excalope with Buffalo Mozzarella, Tomato & Garlic Sauce Com-fed Chicken Excalope with Buffalo Mozzarella, Tomato & Garlic Sauce Com-fed Chicken Excalope with Buffalo Mozzarella, Tomato & Garlic Sauce Rediterranean Prawns a la Grecque x 4 Rediterranean Prawns x du	Tomato & Onion Bruschetta for 2 (V)	9.5	Calves Liver with Bacon, Champ Potatoes & Broccoli		19.5
Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons Strips of Chicken, Grieger, Oyster Sauce, Chilli & Noodles (S) Starter 9 Main 16 Selection of Fresh Vegetables (Vegan) Garded Chicken Scauce & Salad (Vegan) Selection of Fresh Vegetables (Vegan) Mediterranean Prawns x4, Cold with Maine Rose Sauce Mediterranean Prawns x4, Cold with Maine Rose Sauce Mediterranean Prawns x4, Cold with Maine Rose Sauce Mediterranean Prawns a la Grecque x 4 FISH and SEAFOOD STARTERS Salad Of your choice (Vegan) Moussala, Aubergine, Potato, Chickpeas, Lentilis & Homemade Tomato & Peas Sauce, served with Tiger Prawns, Spanish-style, with Garlic, Chilli & Oil (S) Fresh Musses Mariniere (S) Moussala, Aubergine, Potato, Chickpeas, Lentilis & Homemade Tomato & Peas Sauce, served with Tiger Prawns, Spanish-style, with Garlic, Chilli & Oil (S) Fresh Musses Mariniere (S) Moliked Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) Tiger Prawns, Spanish-style, with Garlic, Chilli & Oil (S) Fresh Musses Mariniere (S) Moliked Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) Tiger Prawns with Fresh Saulops & Sunter 14 Mixed Bean & Pulse Cassoulet with More Command Conions & Skinny Fries & Broccoli (S) Po'S Homemade Burger with Garlic, Chilli & Gromato Sauce Po'S Homemade Burger with Garlic, Chilli & Gromato Sauce Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette Magret of Duck with Wild Mushroom, Spinach & Mashed Potatoes Magret of Duck with Wild Mushroom, Spinach & Mashed Potatoes M	Prawn Cocktail with Marie Rose Sauce	9.9	Paella with Seafood & Chicken		22
Strips of Chicken, Ginger, Oyster Sauce, Chilli & Noodles (S) Starter 9 Main 16 Selection of Fresh Vegetables (Vegan) (S) 9 Com-fed Chicken Escalope with Buffalo Mozzarella, Tomato & Garlic Sauce 21 Mediterranean Prawns x at Lodd with Marke Rose Sauce 31 6 Beef Stroagnorff with Pilau Rice 22 Mediterranean Prawns at a Grecque x 4 16 Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with FISH and SEAFOOD STARTERS 15 Sald of Your Choice (Vegan) 17 Mouseak Marinerer (S) Sald of Your Choice (Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gassoulet with Broccoli & Saute Potatoes(Vegan) 17 Mixed Bean & Pusible Gastile With Garlic, Chilli & Olive Oli (5) 18 Mixed Bean & Pusible Gastile With Garlic, Chilli & Olive Oli (5) 19 Mixed Bean & Pusible Gastile With Garlic, Chilli & Garlic Butter 14 Main 19 Mixed Bean & Pusible Mixed Bean & Madeira Sauce 18 Mixed Bean & Magnet of Duck with Wild Muxshroom, Spinach & Maple Syrup Vinaigrette 19 Mixed Bean & Pusible Mixed Bean & Madeira Sauce 19 Mixed Bean & Magnet of Duck with Wild Muxshroom, Spinach & Maple Syrup Vinaigrette 19 Mixed Bean & Mi	Fresh Homemade Soup & Basket of Bread (V)	9	Corn-Fed Chicken Tagliatelle with Chilli, Garlic, Spring Onion & Pine Nuts (S) (N)		18
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S) 9 Com-fed Chicken Escalope with Buffalo Mozzarella, Tomato & Garlic Sauce 2 Mediterranean Prawns x4, Cold with Marie Rose Sauce 16 Beef Stroganoff with Pilou Rice Moussala, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with Mediterranean Prawns x1 als Grecoue x4 FISH and SEAFOOD STARTERS Salad of your choice (Vegan) 17 ½ Dozen Rock Oysters, Natural or Rockefeller 3 each 18 Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes (Vegan) 17 Tiger Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) 14 Chicken Bresat Milanese, Linguini & Homemade Tomato Sauce 19 Fresh Mussels Mariniere (S) 95 PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25 16 ½ Lobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad Starter 32 Roasted half Chicken, Chilli, Garlic, Rosemany, Skinny Fries & Broccoli (S) 19 Starter 14 Main 19 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 21 3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter 24 Slabet Prawns, Salados, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) 8 starter 13 Main 19 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 21 3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter 4 Main 19 Slabet Posta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) 8 starter 13 Main 19 Slabet Wild Fresh Holt Lobster with Garlic Criff Regillari with Garlic & Chilli (S) 4 As a main with Vegetables 38 Whole 54 Fresh Holt Lobster with Garlic or Thermidor 4 ½ As a main with Vegetables 38 Whole 54 Skate Wing with Black Butter & Capers & Skinny Fries 6 Fresh Salamon grilled with Balasmic & Olive Oil, Spinach & Mashed Potatoes 51 Greek Salad 19 Chilli Oil 6 Fresh Salado Potatoer (Arilli, Gingre & Seame Oil Dressing (S) 21 Fresh Fillet of Feas Bass with Garlic, Chilli, Gingre & Seame Oil Dressing (S) 21 Fresh Fillet of Sea Bass with	Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons	9.5	Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce,		
Mediterranean Prawns x4, Cold with Marie Rose Sauce 16 Beef Stroganoff with Pilau Rice Moussalka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with FISH and SEAPOOD STARTERS 18 Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) 17 Ye Dozen Rock Oysters, Natural or Rockefeller 3 each 18 Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) 17 Tiger Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) 18 Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) 19 Fresh Mussels Mariniere (S) 19 PO's Homemade Burger with Gherkin, Tomato, Onions & Skinnyr Fries - With Cheese +1.25 16 Kubster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad 19 Fresh Salalops X3 with Pancetta, Pea Puree & Sour Cream 19 Mikrolimano Prawns - Tiger Prawns with Feat, Chilli & Tomato Sauce (S) 19 And 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 19 Augret of Duck with Wild Mushroom, Spinach & Maple Syru	Strips of Chicken, Ginger, Oyster Sauce, Chilli & Noodles (S) Starter 9 Main	16	Selection of Fresh Vegetables (Vegan)		16
Mediterranean Prawns a la Grecque x 4 FISH and SEAFOOD STARTERS 18 Misee Bean & Pulse Cassoulet with Broccoli & Saute Potatoes/Vegan) 17 Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with Figh Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) 18 Misee Bean & Pulse Cassoulet with Broccoli & Saute Potatoes/Vegan) 19 Fresh Mussels Mariniere (S) 10 Fresh Mussels Mariniere (S) 10 Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream 13.5 Mikrollimano Prawns - Tiger Prawns with Fresh, Chilli & Tomato Sauce (S) 19 Mikrollimano Prawns - Tiger Prawns with Fresh, Scallops & Garlic Butter 13 3 katret 14 14 15 Main 19 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 13 3 katret 13 3 kain 12 SIDE DISHES FISH and SEAFOOD MAINS Fresh Scallops & Skinny Fries 10 Fresh Sealops & Skinny Fries 10 Fresh Sealops & Skinny Fries 10 Mikrollimano Prawns - Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic S 10 Satret 13 Main 10	Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)	9	Corn-fed Chicken Escalope with Buffalo Mozzarella, Tomato & Garlic Sauce		21
Mediterranean Prawns a la Grecque x 4 FISH and SEAFOOD STARTERS 18 Misee Bean & Pulse Cassoulet with Broccoli & Saute Potatoes/Vegan) 17 Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with Figh Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) 18 Misee Bean & Pulse Cassoulet with Broccoli & Saute Potatoes/Vegan) 19 Fresh Mussels Mariniere (S) 10 Fresh Mussels Mariniere (S) 10 Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream 13.5 Mikrollimano Prawns - Tiger Prawns with Fresh, Chilli & Tomato Sauce (S) 19 Mikrollimano Prawns - Tiger Prawns with Fresh, Scallops & Garlic Butter 13 3 katret 14 14 15 Main 19 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 13 3 katret 13 3 kain 12 SIDE DISHES FISH and SEAFOOD MAINS Fresh Scallops & Skinny Fries 10 Fresh Sealops & Skinny Fries 10 Fresh Sealops & Skinny Fries 10 Mikrollimano Prawns - Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic S 10 Satret 13 Main 10	Mediterranean Prawns x 4, Cold with Marie Rose Sauce	16	Beef Stroganoff with Pilau Rice		22
% Dozen Rock Oysters, Natural or Rockefeller 3 each 18 Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan) 17 Tiger Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) 19 Fresh Mussels Mariniere (S) 19 PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25 19 Fresh Mussels Mariniere (S) 19 PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25 19 PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25 19 Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream 10 Starter 13 Main 19 11 Alain 19 12 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 11 Alain 19 12 SIDE DISHES 11 SIDE DISHES 12 SIDE DISHES 13 SIDE DISHES 14 Creamed or Plain Spinach 15 Selection of Vegetables 16 Selection of Vegetables 17 Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S) 18 An anian with Vegetables (S) 19 Potatoes: Skinny Fries, Mashed Potatoes, Saute 10 Silved Salad 10 S	Mediterranean Prawns a la Grecque x4	16			
Tigger Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) 14 Chicken Breast Milanese, Linguini & Homemade Tomato Sauce 19 Fresh Mussels Mariniere (S) 15 Lobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad 15 Starter 32 Roasted half Chicken, Chilli, Garlic, Roseman, Skinnyr Fries & Broccooli (S) 16 Klobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad 18 Starter 32 Roasted half Chicken, Chilli, Garlic, Roseman, Skinnyr Fries & Broccooli (S) 19 Fresh Scallops x3 with Pancetta, Pea Puree & Sour Cream 18 Mikrolimano Prawns - Tiger Prawns with Feta, Chilli & Tomato Sauce (S) 19 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 20 SIDE DISHES 10 Lobster with Lobster with Garlic or Thermidor 10 Lobster with Lobster with Garlic or Thermidor 10 Lobster with Black Butter & Capers & Skinny Fries 11 Lobster with Plack Butter & Capers & Skinny Fries 12 Lobster with Black Butter & Capers & Skinny Fries 13 Lobster with Black Butter & Capers & Skinny Fries 14 Chicken Breast Milanese, Linguini & Homemade Tomato Sauce 15 Roasted half Chicken, Chilli, Garlic, Chilli & Homemade Tomato, Onions & Skinny Fries & Protein Sea Bream with Pickled Cucumber Salad with Saffron Sauce 15 Lobster with Garlic or Thermidor 16 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 17 She District Salad Salad 18 Selection of Vegetables 18 Creamed or Plain Spinach 19 Creamed or Plain Spinach 19 Creamed or Plain Spinach 19 Creamed or Plain Spinach 10 Lobster with Garlic Chilli Gilli Salad Salad Salad 10 Lobster with Garlic Chilli Gilli Salad Salad Salad 10 Lobster with Garlic Chilli Gilli Salad Salad Salad 10 Lobster Salad Salad 11 Lobster Salad Salad 12 Lobster Salad Salad 13 Lobster Salad Salad 14 Lobster Salad Salad 15 Lobster Salad Salad 16 Lobster Salad Salad 17 Lobster Salad Salad 18 Lobster Salad Salad Salad 18 Lobster Sala	FISH and SEAFOOD STARTERS		Salad of your choice (Vegan)		17
Tiger Prawns, Spanish-style, with Garlic, Chilli & Olive Oil (S) Fresh Mussels Mariniere (S) 14	1/2 Dozen Rock Ovsters, Natural or Rockefeller, 3 each	18	Mixed Bean & Pulse Cassoulet with Broccoli & Saute Potatoes(Vegan)		17
Fresh Mussels Mariniere (S) 15	·		Chicken Breast Milanese, Linguini & Homemade Tomato Sauce		19
% Lobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad Starter 32 Roasted half Chicken, Chilli, Garlic, Rosemany, Skinny Fries & Broccoli (S) 19 Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream Mikrolimano Prawns - Tiger Prawns with Feta, Chilli & Tomato Sauce (S) Starter 14 Main 19 Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette 21 3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter 3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter 3 x Mediterranean Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) Starter 13 Main 22 SIDE DISHES SIDE DISHES FISH and SEAFOOD MAINS Fresh Hot Lobster with Garlic or Thermidor ½ As a main with Vegetables 38 Whole 54 Selection of Vegetables Creamed or Plain Spinach Creamed or Plain Spinach Mixed Salad Fresh Sea Baream with Pickled Cucumber Salad with Saffron Sauce Fresh Salmon grilled with Balsamic & Olive Oil, Spinach & Mashed Potatoes, Chilli & Garlic (S) 2 1 Hot and Cold Seafood Platter for 2 as a Starter or Main Course Starter 32 Roasted half Chicken, Chilli, Garlic, Chilli, Garlic, Chilli, Garlic, Shallow, Shallow			PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25		16
Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream Mikrolimano Prawns - Tiger Prawns with Feta, Chilli & Tomato Sauce (S) Starter 14 Main Main Saw Mediterranean Prawns with Fresh Scallops & Garlic Butter Sak Mediterranean Prawns with Fresh Scallops & Garlic Butter Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) Starter 13 Main Main Say SIDE DISHES SIDE DISHES SIDE DISHES SIDE DISHES Selection of Vegetables			Roasted half Chicken, Chilli, Garlic, Rosemary, Skinny Fries & Broccoli (S)		19
Mikrolimano Prawns - Tiger Prawns with Feta, Chilli & Tomato Sauce (S) 3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) 5 tanter 13 Main 22 SIDE DISHES **Lobster with Linguine & Black Tagliolini with Garlic & Chilli (S) 5 tanter 13 Main 39 Potatoes: Skinny Fries, Mashed Potatoes, Saute 5 election of Vegetables 6 creamed or Plain Spinach 6 creamed or Plain Spinach 7 election of Vegetables 7 election of Vegetables 8 election of Vegetables 8 election of Vegetables 9 ele		_	Rump of Lamb with Pearl Onion, Bacon, Peas & Madeira Sauce		21
3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S) Starter 13 Main 22 \$ISIDE DISHES **Lobster with Linguine & Black Tagliolini with Garlic & Chilli (S) Main 39 Potatoes: Skinny Fries, Mashed Potatoes, Saute 5election of Vegetables 5election of	·		Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette		21
Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli (S) Starter 13 Main 22 SIDE DISHES Potatoes: Skinny Fries, Mashed Potatoes, Saute Selection of Vegetables Selection of Vegetables Selection of Vegetables Selection of Plain Spinach Creamed or Plain Spinach Creamed or Plain Spinach Skate Wing with Black Butter & Capers & Skinny Fries Fillet of Fresh Sea Bream with Pickled Cucumber Salad with Saffron Sauce Fresh Salmon grilled with Balsamic & Olive Oil, Spinach & Mashed Potatoes Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh	•	_			
*** Lobster with Linguine & Black Tagliolini with Garlic & Chilli (S)	·	22	SIDE DISHES		
FISH and SEAFOOD MAINS Fresh Hot Lobster with Garlic or Thermidor 1/2 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 52 Fresh Salmon grilled with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S) 21 Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Fresh Fillet of Sea Bass with Garlic Capers & Starter or Main Course Selection of Vegetables Creamed or Plain Spinach Mixed Salad Greek Salad Chilli Oil Pepper Sauce Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S) 21 Hot and Cold Seafood Platter for 2 as a Starter or Main Course Each 4 Creamed or Plain Spinach Creamed or Plain Spinach Mixed Salad Creamed or Plain Spinach Feach 9 Mixed Salad Selection of Vegetables 5 Creamed or Plain Spinach Feach 9 Mixed Salad Creamed or Plain Spinach Feach 9 Selection of Vegetables 5 Creamed or Plain Spinach Feach 9 Mixed Salad Creamed or Plain Spinach Feach 9 Selection of Vegetables 9 Selection of Vegetables 9 Selection of Vegeta Plain Spinach Feach 9 Selection of Vegetables 9 Selection of Vegetables 9 Selection of Vegetables 1 Selection of Vegetables 2 Selection of Vegetab			Potatoes: Skinny Fries, Mashed Potatoes. Saute	Each	4
Fresh Hot Lobster with Garlic or Thermidor 1/2 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) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Hot and Cold Seafood Platter for 2 as a Starter or Main Course Creamed or Plain Spinach Mixed Salad Greek Salad Chilli Oil Pepper Sauce S= contains chillies N= contain nuts V= vegetarian GF=gluten free EF=egg free	(2)		• •		4
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Fresh Salmon grilled with Balsamic & Olive Oil, Spinach & Mashed Potatoes Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Hot and Cold Seafood Platter for 2 as a Starter or Main Course 19 Chilli Oil Pepper Sauce 3 S= contains chillies N= contain nuts N= contain nuts N= contain nuts V= vegetarian GF=gluten free EF=egg free			Greek Salad		8
Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S) Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger & Sesame Oil Dressing (S) Hot and Cold Seafood Platter for 2 as a Starter or Main Course Pepper Sauce S= contains chillies N= contain nuts N= contain nuts N= contain nuts S= contains chillies N= contain nuts N= contain chillies N= contain nuts N= contain			Chilli Oil		2
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Hot Lobster, Mussels, Mediterranean Prawns, Squid, Scallops, Garlic, Chilli & Spring Onions (S) 2 Lobsters 160	not cooster, iviusseis, ivieutierraneari Prawris, squiu, scallops, Gariic, Crillii & Spring Offions (5) 2 Loosters	100	,		

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 Bolognaise 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