



MOTHER' S DAY
Sunday 30th March 2025
£38



STARTERS

- Goats Cheese Bruschetta with Orange, Raisin & Cranberry Compote
- Dutch Calves Liver Bruschetta with Bacon, Garlic, Chilli & Spring Onions (S)
- Fresh Soup of the Day (V)
- Fresh Sardines en Croute with Sun-blush Tomatoes & Pesto
- Chicory, Pear, Blue Cheese & Pickled Walnut Salad (N)
- Breaded Smoked Mackerel Fish Cake with Poached Egg and Hollandaise Sauce
- Tagliatelle with Spring Onion, Garlic, Shallot, Nduja & Tomato Sauce (S)
- Arancini with Spicy Tomato Sauce (S)

MAIN COURSES

- Traditional Roast Turkey with Sage & Chestnut Stuffing and Cranberry Sauce
- Roast Leg of Butterflied Lamb with a Parsley & Herb Stuffing
- Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables
- Lamb Tagine with Rice Pilaf, Almonds & Sour Cream (N)
- Roast Magret of Duck with Blackberry Sauce, Celeriac Puree & Crushed Potatoes
- Black Bream with Basil, Bacon, Peas "Bonne Femme" & Mashed Potatoes
- Duo of Braised Rabbit Loin with Gnocchi, Tomato & Ba on
- Corn-fed Chicken with Shallot, Garlic, Pesto, Sun Blush Tomatoes & Crushed Potatoes (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)

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

SELECTION OF HOMEMADE DESSERTS

- Passionfruit & Coconut Cheesecake (N)
- Chocolate Brownie with Vanilla Ice Cream
- Warm Pear, Blueberry & Ginger Pecan Nut Crumble (N)
- Rhubarb Sable with Vanilla Cream
- Fresh Fruit Salad (GF) (DF)
- Crème Brulee (GF)

Cheeseboard 4.5 Supplement

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



Est. 1993



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

8.50

HAPPY HOUR!

12 - 6 p.m. Wednesday to Saturday

1/3 off

**all Draft Beer, Cocktails
& all soft drinks
For the whole of March**

Please use your mobile phones courteously, preferably outside on the patio and not on loud speaker. Thank you.

STARTERS

Prima Donnas' Sharing Combination Starters for 2:			
Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip, Tzatziki, Prawn Cocktail with Bread			19
Bread & Butter			3.5
Basket of Bread, Salted Butter & Bowl of Olives			7.5
Vegan Bread (V)			4
Garlic Bread			6
Tian of Fresh Crab with Avocado Salsa & Celeriac			16
Goats Cheese Bruschetta with Orange, Raisin & Cranberry Compote			12
Tagliatelle with Spring Onion, Garlic, Shallot, Nduja & Tomato Sauce(S)			12
Breaded Smoked Mackerel Fish Cake with Poached Egg and Hollandaise Sauce			12
Chicory, Pear, Blue Cheese & Pickled Walnut Salad (N)			12
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
Spiced Beef Carpaccio with Parmesan Shavings, Rocket & Garlic Mayonnaise			11.5
Chicken Noodles with Ginger, Oyster Sauce & Chilli (S)	Starter 9	Main	16
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)			9
Mediterranean Prawns (with heads on) x 4, a la Grecque (Garlic, Olive Oil and a Little Spice) or Cold with Marie Rose Sauce			16

FISH and SEAFOOD STARTERS

½ Dozen Rock Oysters, Natural or Rockefeller 3 each			18
Spanish-style Tiger Prawns with Garlic, Chilli & Olive Oil (S)			14
Fresh Mussels Mariniere (White wine, Shallots, Garlic & Cream)			11
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
Greek Mikrolimano Prawns (Tiger Prawns with Feta, Chilli & Tomato Sauce) (S)	Starter 14	Main	19
3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter		as a Starter or Main Course	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 & Fresh Vegetables				26
Black Bream with Basil, Bacon, Peas "Bonne Femme", Mashed Potatoes & Fresh Vegetables				22
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, Saute & Fresh Vegetables (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

Paella Valenciana 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, & Fresh Vegetables (Vegan)			16
Strips of Beef Stroganoff with Rice Pilau & Fresh Vegetables			24
Corn-fed Chicken Supreme with Shallot, Garlic, Pesto & Sun Blush Tomatoes & Crushed Potatoes (N)			23
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
Half Chicken Roasted with Chilli, Garlic, Rosemary, Skinny Fries & Fresh Vegetables (S)			19
Escalope of Veal with Mushroom, Madeira Wine & Cream Sauce, Saute Potatoes & Fresh Vegetables			19
Lamb Tagine with Rice Pilaf, Almonds & Sour Cream (N)			22
Roast Magret of Duck with Blackberry Sauce, Celeriac Puree & Crushed Potatoes			22
Duo of Braised Rabbit Loin with Gnocchi, Tomato, Bacon & Fresh Vegetables			22
Lamb Kleftiko (Shoulder of Lamb slowly cooked in the Wood Oven with Potatoes, Garlic, Lemon & Herbs)			22

FROM THE GRILL

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, Pepper or Garlic Sauce, Rocket, 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 & Fresh Vegetables			22
PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25			16

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

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Please let your server know

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

Gluten Free Almost all our dishes can be served Gluten Free. Please ask your Server.