

SUNDAY SET MENU

£33

Includes a glass (125ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

Goats Cheese Balls with Beetroot, Apple & Walnut Salad (N)

Antipasti

(Parma Ham, Bresaola, Artichoke, Hummus, Olives & Sundried Tomatoes)

Fresh Homemade Soup of the Day (GF)

Thai Fish Cakes served with Homemade Chilli Jam

Chicken Liver on Toast with Sweet Peppers, Black Olives & Toasted Pine Nuts (N)

Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

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

Breast of Chicken with Chorizo, Red Peppers, Tomato Sauce & Mashed Potatoes

Strips of Calves Liver with Bacon, Shallots, Mushrooms, Red Wine Jus & Pilau Rice

Grilled Lamb Kebab with Pitta Bread, Tzatziki & Mixed Salad Leaves

Pan-fried Fresh Hake with Salsa Verde & Sauté Potatoes

Smoked Haddock with Poached Egg, Spinach, Mustard Hollandaise Sauce & Mashed 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 VEGETARIAN DISHES

SELECTION OF HOMEMADE DESSERTS

Mango & Papaya Tart with Passion Fruit Sorbet

Chocolate Brownie

Lemon & Pistachio Bakewell Bar with Raspberry Sorbet (GF)

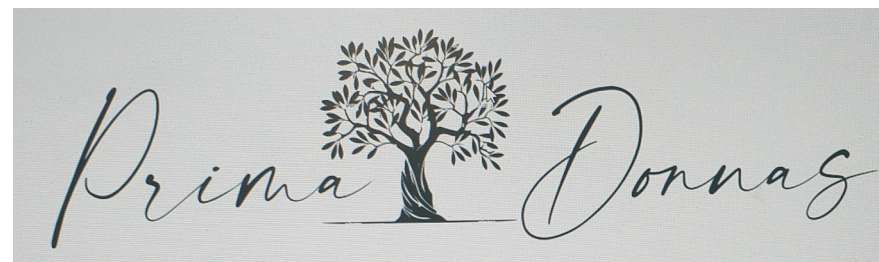
Grilled Honey Figs with Rum & Raisin Ice Cream (GF)

Fresh Fruit Salad (GF) (DF)

Crème Brûlée (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!

2 - 5 p.m. Wednesday to Saturday

1/3 off

all Draught Beers & Cocktails

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			23
Bread & Butter			3.5
Basket of Bread, Salted Butter & Bowl of Olives			7.5
Garlic Bread			6
Tomato & Onion Bruschetta (V)			9.5
Tian of Fresh Crab with Avocado Salsa & Celeriac			16
Goats Cheese Balls with Beetroot, Apple & Walnut Salad (N)			12
Antipasti (Parma Ham, Bresaola, Artichoke, Hummus, Olives & Sundried Tomatoes)			12
Thai Fish Cakes served with Homemade Chilli Jam			12
Chicken Liver on Toast with Sweet Peppers, Black Olives & Toasted Pine Nuts (N)			12
Fresh Homemade Soup & Basket of Bread (V)			9
Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons			11.5
Spiced Beef Carpaccio with Parmesan Shavings, Rocket & Garlic Mayonnaise			13.5
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
Prawn Cocktail with Marie Rose Sauce			11

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)				13.5
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				14
Greek 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	14	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
Fresh Salmon grilled with Balsamic & Olive Oil, Spinach, Mashed Potatoes & Fresh Vegetables				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, Sauté & Fresh Vegetables (S)				21
Smoked Haddock with Poached Egg, Spinach, Mustard Hollandaise Sauce & Mashed Potatoes				19

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

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.

MAINS

Paella Valenciana with Seafood & Chicken				22
Corn-Fed Chicken Tagliatelle with Chilli, Garlic, Spring Onion & Pine Nuts (S) (N)				19
Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce, & Fresh Vegetables (Vegan)				18
Strips of Beef Stroganoff with Rice Pilau & Fresh Vegetables				24
Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with Salad of your choice (Vegan)				19
Mixed Bean & Pulse Cassoulet with Broccoli & Sauté Potatoes (Vegan)				18
Chicken Breast Milanese, Linguini & Homemade Tomato Sauce				21
Half Chicken Roasted with Chilli, Garlic, Rosemary, Skinny Fries & Fresh Vegetables (S)				22
Escalope of Veal with Mushroom, Madeira Wine & Cream Sauce, Sauté Potatoes & Fresh Vegetables				19
Breast of Chicken with Chorizo, Red Peppers, Tomato Sauce & Mashed Potatoes				22
Strips of Calves Liver with Bacon, Shallots, Mushrooms, Red Wine Jus & Pilau Rice				22
Grilled Lamb Kebab with Pitta Bread, Tzatziki & Mixed Salad Leaves				22

FROM THE GRILL

300 gm Pan-fried Sirloin Steak, Flat Mushrooms, Grilled Tomatoes & Skinny Fries - Pepper or Garlic Sauce, Mange Tout				31
510 gms Chateaubriand for 2, Flat Mushrooms, Grilled Tomatoes, Béarnaise, Pepper or Garlic Sauce, Rocket, Skinny Fries & Selection of Fresh Vegetables				68
Fillet Steak 210 gms, Flat Mushrooms, Grilled Tomatoes & Skinny Fries – Pepper or Garlic Sauce, Mange Tout				34
Surf & Turf: Fillet Steak, Tomatoes, Flat Mushrooms & ½ Lobster with Garlic Butter - Mange Tout & Skinny Fries				62
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, Sauté	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
Garlic Sauce		3