SET MENU

(Not available for large parties)

LUNCH 2-COURSES 26 LUNCH 3-COURSES 30
EVENING 2-COURSES 28 From 5 p.m. EVENING 3-COURSES 33
Not Available Saturday Evening
Includes a glass (125ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

Roasted Beetroot, Feta, Green Beans, Lentils & Cherry Tomato Salad (GF)
Bresaola & Parma Ham with Rocket, Artichoke & Parmesan Shavings
Strips of Calves Liver with Garlic, Chilli, Spring Onion & Bacon on Sourdough (S)
Fresh Homemade Soup of the Day
Thai Fishcake served with homemade Chilli Jam (S)
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

Breast of Chicken with Chorizo, Red Peppers, Tomato Sauce & Mashed Potatoes
Grilled Lamb Kebab with Pitta Bread, Tzatziki & Mixed Salad Leaves
Pork Fillets in a Creamy Mushroom, Bacon & Dijon Mustard Sauce
Fresh Fillets of Stone Bass with a Brandy Lobster Creamy Sauce
Duck Breast with Orange & Grand Marnier Sauce
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

Peanut Butter Cheesecake Semi Freddo with Banana Compote
Chocolate Brownie
Lemon & Pistachio Bakewell Bar with Raspberry Sorbet (GF)
Cinnamon Roasted Pears with Blueberry Sorbet (GF)
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

Prima Donnas

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
Roasted Beetroot, Feta, Green Beans, Lentils & Cherry Tomato Salad (GF)				12
Bresaola & Parma Ham with Rocket, Artichoke & Parmesan Shavings				12
Thai Fish Cakes served with Homemade Chilli Jam				12
Strips of Calves Liver with Garlic, Chilli, Spring Onion & Bacon on Sourdough (S)				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
Fresh Fillets of Stone Bass with a Brandy Lobster Creamy Sauce				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

PASTA & SALAD MENU

Soup as a starter together with any Pasta or Salad dish 23

Not available on Saturday Evening or Sunday Lunch

SALADS	Main Course
Griddled Halloumi Salad with Vinaigrette, Cos Lettuce & Broccoli (V)	15
Chicken Caesar Salad with Cos Lettuce and an Anchovy & Parmesan Dressing	15
Sweet Pickle Herring Salad with Cos Lettuce, Lemon & Olive Oil Dressing, Capers & Broccoli (V)	15
Large Green Salad with Mixed Leaves, Cos Lettuce, Broccoli, Capers & Onions Vegan	15

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
Duck Breast with Orange & Grand Marnier Sauce	22
Grilled Lamb Kebab with Pitta Bread, Tzatziki & Mixed Salad Leaves	22
Pork Fillets in a Creamy Mushroom, Bacon & Dijon Mustard Sauce	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

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

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

PASTAS	Starter	Main Course
Beef Meatballs with Linguine & Tomato Sauce, Parmesan Cheese		16
Homemade Ragu Lasagne served with Mixed Salad		16
Linguine with Bolognaise Sauce	11	16
Ravioli with Spinach, Ricotta, Tomato, Sage & White Wine Butter Sauce (V)	11	16
Tagliatelle with Fresh Salmon, Dill. Chilli, Garlic and a Cream Sauce (S)		16