

Starters

Soup of the Day (v) Served with Bread & Butter	6.95	Sauteed Mushrooms (v) With Marsala Wine Sauce on Ciabatta Garlic Bread	8.95
Prawn Cocktail Served with a Marie Rose Sauce on Iceberg Lettuce	8.50	Parma Ham & Melon (gf) A Selection of Melon with Italian Prosciutto	8.95
Homemade Pate Served with Red Onion Marmalade & Seeded Toast	9.25	Goats Cheese in Filo Pastry (v) Served with Cherry Tomatoes, with Balsamic Vinegar on a bed of salad	9.25
Smoked Salmon & Avocado (gf) With Vinaigrette and Balsamic Dressing	9.50	Fried Cauliflower (vg/gf) With Cajun Spice & Sweet Chili	8.95
Prawns with Chorizo with Chili and Garlic Butter	12.50	Thai Chicken BBQ Salad Served with Soya Based Sweet Chilli Sauce on a Green Salad	11.00
		Salt & Pepper Squid With Sweet Chilli & Ginger	9.25

Mains

Lamb Mediterranean (gf) Lamb Shank with Rosemary, Tomatoes & Red Wine	23.50	ChickPea Spinach and Butternut Squash Curry (vg/gf) With Coconut Milk and Rice	19.50
Medallions of Veal (gf) With Marsala Wine, Mushrooms & a hint of Cream	20.25	Penne Pesto (v) Served with Mixed Peppers & Spinach in a Cream of Tomato Sauce	18.50
Confit of Duck With a Black Cherry Sauce	23.00	Cannelloni (v) With Ricotta Cheese & Spinach in a Tomato Sauce Topped with Cheese	19.95
Tournedos Rossini Fillet Steak in a Madera Wine Sauce topped with Pate	26.00	All Served with Fresh Mixed Salad	
Beef 52nd Street Medallions of Fillet Steak with a Mushroom, Rosemary & Cream Sauce	26.00	Halloumi Burger (v) Halloumi, Sautéed Mushrooms, Iceberg, Tomatoes, Served with Sweet Chilli & Chips	18.50

All served with Potatoes & Vegetables

Fish

Fish of the Day

Cajun Salmon (gf) 19.95
Served with a Tomato Salsa

Fillet of Seabass (gf) 23.00
Fillets of Sea Bass Grilled, Served with a
Lemon Butter Sauce

Fresh Dover Sole (gf) 37.00
Grilled, Served on/off the Bone

All served with Potatoes & Vegetables

Grills

Cafe De Paris (gf) 22.50
Served with Grilled Tomato &
Mushrooms

Grilled Sirloin Steak - 8oz (gf) 23.50
Served with Grilled Tomato &
Mushrooms

Fillet Steak - 8oz/12oz (gf) 27/35
Served with Grilled Tomato &
Mushrooms

Porterhouse - 12oz (gf) 28.00
Served with Grilled Tomato &
Mushrooms

Beef Wellington 26.00
Fillet Steak with Pate & Duxelle Wrapped
in Puff Pastry with Red Wine Jus

Calves Liver 25.00
With Bacon, gravy and Onion Rings

All Served with French Fries & Green Salad

Sides

Gourmet Chips 5.50
Mixed/Green Salad 5.50
Crispy Courgettes 5.50
Onion Rings 5.50
Greek Salad 5.50
Spinach 5.50
Garlic Butter Sauce 5.00
Peppercorn Sauce 5.00

**Our Meat, Fish & Vegetables are
Sourced Daily from Local Businesses,
so if You Would Like Any Dish
to be Prepared Differently,
Please Advise Your Server**

GF = Gluten Free, V = Vegetarian, VG = Vegan