

A La Carte

Starters

- Smoked Duck Breast with Mozzarella and a Balsamic Reduction £7
- Avocado Tricolore (V) £6
- Crab Thermidor £8
- Chicken Spring Rolls served with Plum Sauce £6
- Tempura Prawns served with Chilli Sauce £7
- Lobster and Crab Bisque with Brandy Sauce and Croutons £7
- Cannelloni Fiorentina (Ricotta, Spinach and Basil rolled in a Pancake served with Tomato Sauce and Cheese) (V) £6

Mains

- Fillet Madeira (Medallions of Fillet Steak served with Madeira Wine Sauce) £27
- 8oz Fillet Steak (Au Poivre, Mushroom Sauce, Diane Sauce, Blue Cheese or Garlic Butter) £25
- 8oz Sirloin Steak (Au Poivre, Mushroom Sauce, Diane Sauce, Blue Cheese or Garlic Butter) £23
- ½ Duck à L'Orange (Orange Sauce) £22
- Crab Thermidor £19.50
- Tortelloni with Crab and Prawns and Cream Sauce £13.50
- Fettuccine with Olive Oil, Garlic, Tiger Prawns, Crab and Prawns £16.50
- Spring Rolls, Deep Fried Brie, Deep Fried Mushrooms and Tempura prawns Platter £18

Sides

- Spinach with Cream and Garlic £3
- Deep Fried Courgettes £3.50
- New Potatoes £2.50
- Chips £2.50
- Carrots £2.50
- Cauliflower £2.50
- Peas £2.50
- Onion Rings £3.50
- Sweet Potato Fries £4.50
- Mixed Vegetables £2.50
- (Chips, Vegetables and New Potatoes)

Desserts £4.50

- Tiramisu
- Apple Pie with Ice Cream
(Vegan Option Available)
- Chocolate Brownie with Cream
(Vegan Option Available)
- Chocolate Profiteroles
- Banana & Caramel Pancake & Ice Cream
- La Perla Meringue
- Crème Caramel
- Lemon Sorbet
- Selection of Ice Cream
(Vanilla, Strawberry or Chocolate)

V - Vegetarian

v - Vegan

* Please let us know if you have a food allergy or intolerance.