

Festive Menu

DECEMBER 2025

STARTERS

BRUSCHETTA ROMANA (V)

TOASTED BRUSCHETTA WITH TOMATOES, SHALLOTS, HERBS, AND OLIVE OIL

BREADED MOZZARELLA (V)

DEEP-FRIED AND SERVED WITH SWEET CHILLI SAUCE

KING PRAWNS

COOKED IN GARLIC, CHILLI, TOMATO, AND A TOUCH OF CREAM,
SERVED WITH TOASTED BREAD

CHICKEN LIVER PATE

SERVED WITH HOMEMADE BREAD AND PLUM COMPOTE

MAIN COURSE

PENNE GRATINATE (V)

OVEN BAKED WITH PESTO, MOZZARELLA AND PARMESAN

SEABASS

PAN-FRIED WITH LIME, CHILLI, AND GARLIC BUTTER

SPAGHETTI SEAFOOD

IN OLIVE OIL AND CHILLI WITH WILD ROCKET

PENNE NAPOLI

WITH CHILLI STEAK AND CHORIZO

CHICKEN BREAST

WITH WILD MUSHROOM, CREAM, AND ASPARAGUS TIPS

2 COURSES £25 | DESSERT +£5

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS

(NOT VALID ON 25 & 31 DEC)
£10 PER PERSON NON REFUNDABLE DEPOSIT
REQUIRED TO SECURE BOOKING, PRE ORDER REQUIRED
10% SERVICE CHARGE WILL BE APPLIED.