



CHEF'S SPECIALS

RIB EYE STEAK 10oz £ 19.50

Locally sourced 10oz Ribeye Steak, cooked to your liking & finished with Garlic Butter. Served with Chunky Chips & Fresh Salad

ADD A HOMEMADE SAUCE £ 2.50

Brandy & Pink Peppercorn / White Wine Cream & Mushroom

SICILIAN BEEF OLIVES £ 16.50

Sliced Topside of Beef rolled with Prosciutto, Asparagus, Parmesan, Garlic & Herbs. Served with Pasta shells in a light tomato sauce & sliced toasted Ciabatta.

PAN FRIED SEA BASS £ 18.50

Fresh Duo of Sea Bass Fillets, Pan Fried & served on a bed of roasted red pepper risotto. Accompanied by pea shoots and Salsa Verdi.

CHICKEN CACCIATORE £ 17.50

Fresh chicken breast cooked with red wine and crushed tomato sauce, with roasted cherry tomatoes button mushrooms and olives. Served on a bed of Papadella

VEGAN ITALIAN BEAN CHILLI £ 15.00

Ragu sauce with fresh vegetables Italian berlotti & kidney beans, chick peas and red chilli, served with toasted ciabatta

VENISON CASSEROLE £ 18.50

Cumbrian Venison slow cooked in red wine with root vegetables & fresh herbs, served with toasted ciabatta

SIDE ORDER & GARLIC BREADS

12" GARLIC BREAD £ 8.00

PLAIN | CHEESE | TOMATO | CHEESE & TOMATO

SWEET POTATO FRIES	▼	£ 3.50	CHUNKY CHIPS	▼	£ 3.00
GARLIC MAYO DIP	▼	£ 1.50	PITTED GREEN & BLACK OLIVES	GF	£ 3.00
ONION RINGS SERVED WITH GARLIC MAYO DIP	▼	£ 2.50	SALAD		£ 3.50

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free-from' traces of allergens. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Please advise the team of any dietary requirements when ordering. All weights are approximate prior to cooking. Our menu descriptions do not list all ingredients.