



# Giuseppe's Set Menu

3 COURSES **£20.00**    2 COURSES **£16.00**

DEEP FRIED CALAMARI RINGS dusted with paprika & rice flour, served with Tartare sauce (GF)

SMOOTH CHICKEN LIVER PATE served with toasted brioche and red onion relish

LASAGNE layers of pasta with Bolognese sauce, sprinkled with Parmesan cheese

ITALIAN SALAD rocket leaves, cherry tomatoes, mozzarella balls, capers & olives with balsamic dressing (V & GF)

PEA & MINT SOUP (V VG DF GF)

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GRILLED SALMON with a honey, lemon & soy sauce glaze, served on a bed of sauted courgettes & noodles (DF)

BREAST OF CHICKEN in a cream & white wine sauce with smoked crispy pancetta & sliced mushrooms  
Served with fresh vegetables & potatoes (GF)

FILLET OF BEEF STROGANOFF strips of Fillet cooked with cream, paprika, white wine, lemon, gherkins & mushrooms  
Served on a bed of Rice

SLOW COOKED LAMB SHANK in a rich red wine & redcurrant gravy  
Served with fresh vegetables & potatoes (DF & GF)

VEGETABLE & CHICK PEA CURRY served with Rice (V VG GF DF)

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## SUNDAY ROAST

PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY  
*Served with Roast Potatoes & vegetables of the day*

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CRÈME BRULÉE with caramelised sugar topping

GOLDEN SYRUP & SULTANA SPONGE PUDDING with custard

SUMMER PUDDING sponge soaked in berry sauce, with soft berries & Chantilly cream

CHOCOLATE & RASPBERRY TORTE chocolate mousse on a sponge base with raspberries & fruit coulis  
*All Desserts are gluten free*

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TEA OR FILTER COFFEE **2.80**  
*With Petits Fours*

Whilst every care is taken we cannot guarantee that any dishes are free of nut traces.

V = Vegetarian    VG = Vegan    GF = Gluten free    DF = Dairy Free

Bookings of ten or more in number will have to pre-order.  
We have a special menu available for parties over 10 people.

If you mix dishes from the a la carte menu with the Set menu there will be a surcharge of;  
£4.00 for Starters    £8.00 for Main courses    £1.50 for Desserts or Cheese

This menu may vary from time to time and is a sample of the sort of dishes that can be available on it.



# Giuseppe's Restaurant Menu

SMOKED DUCK SALAD with fine leaves & bean sprouts in a sweet chilli dressing (DF & GF) **8.00**

GOAT'S CHEESE TART warm pastry tartlet with cherry tomatoes, mozzarella & oregano, topped with melted goat's cheese, on a bed of fine leaves, drizzled with basil & olive oil dressing (V) **7.50**

KING PRAWNS tomato & white wine sauce with finely diced red & green peppers, chilli, garlic, shallots (DF & GF) **9.50**

TAGLIATELLE CARBONARA with cream, egg yolk & Parmesan cheese sauce with pancetta **8.00**

SPAGHETTI WITH CRAB olive oil, cherry tomatoes, chilli and garlic (DF) **8.50**

PARMA HAM with seasonal chilled Melon (GF & DF) **7.50**

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FILLETS OF SEABASS in a lemon butter sauce with prawns (GF) **14.00**

BREAST OF CHICKEN topped with Taleggio cheese, in a tomato & cannellini beans sauce (GF) **14.00**

ROAST SADDLE LAMB with Rosemary, sliced & served in a red wine sauce (GF & DF) **15.00**

FILLET OF PORK ESCALOPES tomato & white wine sauce, onions, garlic, chilli and green & red peppers (GF) **13.50**

FILLET STEAK MONACO wrapped in bacon, on a crouton in a sherry cream sauce with asparagus **21.00**

PANCAKE CANNELLONI filled with ricotta & spinach in a cheese & tomato sauce with Parmesan (V & GF) **13.50**

*Above main courses served with potatoes & fresh vegetables of the day*

GRILLED SLICED FILLET STEAK with Bearnaise sauce, garlic mushrooms, grilled tomato & chips (GF) **21.00**

RISOTTO PROVENCALE tomato risotto with spicy ratatouille & grilled polenta (V VG GF DF) **13.00**

## SUNDAY ROAST

PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY, Roast Potatoes & Vegetables **13.50**

*Sunday Roast served all day, or until it's all gone!*

ADDITIONAL VEGETABLES OR POTATOES **£2.50 each**

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CRÈME BRULÉE with caramelised sugar topping **5.00**

POACHED PEAR in Mulled wine syrup with vanilla ice cream **5.50**

GOLDEN SYRUP & SULTANA SPONGE PUDDING with Custard **5.50**

LIMONCELLO PANNA COTTA with limoncello syrup and fresh raspberries **5.80**

SUMMER PUDDING sponge soaked in berry sauce, with soft berries & Chantilly cream **5.50**

CHOCOLATE & RASPBERRY TORTE chocolate mousse on chocolate sponge base with raspberries & fruit coulis **5.50**

MERINGUE NEST filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces **5.80**

SELECTION OF ENGLISH CHEESES with red onion jam, grapes, celery & biscuits **6.00**

*All Desserts are Gluten Free*

FILTER COFFEE OR TEA with Petits Fours **£2.80**

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## CHILDRENS MENU

Main course only **£8.00** Main course & Dessert **£9.50**

Penne Pasta with tomato & basil sauce - Chicken fillets in breadcrumbs with Chips & Peas

Roast Beef & gravy with vegetables of the day (available Sunday only)

Selection of Ice creams with Chocolate OR Raspberry sauce (GF)

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## LAST ORDERS FOR THE KITCHEN;

Wed - Fri 10 p.m. Saturday 10.30 p.m. Sunday 9 p.m.