

# 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**

ROAST FILLET OF PORK sliced & served in a cream, Calvados & coarse grain mustard sauce with caramelised apple (GF) **£15.00**

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

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 BRULEE with caramelised sugar topping (GF) **£5.00**

CHOCOLATE TORTE chocolate mousse on a chocolate sponge base with raspberries & fruit coulis (GF) **£5.50**

POACHED PEAR with mulled wine syrup and vanilla ice cream (GF) **£5.50**

GOLDEN SYRUP & SULTANA SPONGE PUDDING with Custard (GF) **£5.50**

LIMONCELLO PANNA COTTA with limoncello syrup and fresh raspberries (GF) **£5.80**

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 **£6.50**

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

## CHILDRENS MENU

Main course only **£8.00** Main course & Dessert **£10.00**

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 )

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.

## LAST ORDERS FOR THE KITCHEN

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



# Set Menu

3 COURSES **£22.00**    2 COURSES **£17.50**

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)

CARROT & CORIANDER SOUP (V VG DF GF)

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CASSOLETTE OF POACHED SALMON on a bed of spinach with a gratinated cheesy Mornay sauce (GF) Served with fresh vegetables & potatoes

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

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

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

PROVENCAL RISOTTO tomato Risotto with spicy ratatouille, served with grilled Polenta wedges (V VG GF DF)

## SUNDAY ROAST

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

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CRÈME BRULEE with caramelised sugar topping (GF)

CHOCOLATE TORTE chocolate mousse on a chocolate sponge base with raspberries & fruit coulis (GF)

POACHED PEAR with mulled wine syrup and vanilla ice cream (GF)

GOLDEN SYRUP & SULTANA SPONGE PUDDING with Custard (GF)

LIMONCELLO PANNA COTTA with limoncello syrup and fresh raspberries (GF)

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

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

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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 Cheese

