



# MENU



## Service Times

Lunch Meals 12:00 - 2:00pm Evening Meals 6:00 - 9:00pm

### Starters

Garlic Bread	£5.95	Olives and Bread	£5.50	Fried Whitebait	£6.50
Garlic Bread with Cheese	£6.50	Home-made bread with Italian olives, olive oil and balsamic vinegar.		Deep-fried Whitebait, served on a bed of salad with home-made tartare sauce and 2 slices of Garlic Bread.	
Garlic Bread with Tomato and Cheese	£6.50	Fried Calamari Rings	£6.50	Fresh Sardines	£6.50
Tomato and Mozzarella Salad With Onions, Olives and Olive Oil	£6.50	Served on a bed of salad with home-made tartare sauce and 2 slices of Garlic Bread.		Lightly coated in flour and fried. Served on a bed of Salad, Capers, Anchovies and a slice of Lemon	

### Oven Baked Dishes

All oven baked dishes are served with Garlic Bread

Lasagne	£8.95
Layers of egg pasta, baked with a bolognese sauce and besciamella, topped with mozzarella cheese.	
Oven Baked Aubergine	£9.95
Layers of aubergines, capers, Parmesan tomato sauce, basil, oregano and topped with mozzarella cheese.	
Vegetable Cannelloni	£8.95
Egg pasta stuffed with ricotta cheese and spinach, baked in tomato and besciamella sauce, topped with Parmesan and mozzarella cheese.	
Rolled Chicken Pancakes	£9.50
Rolled pancakes filled with chicken, spinach, ricotta cheese, mushrooms, baked in tomato and besciamella sauce, topped with mozzarella and Parmesan cheese.	

### Risotto Dishes

Chicken Risotto	£12.95
Italian rice cooked with chicken, mushroom, sun-dried tomatoes, peppers, tomato sauce, black pepper and Parmesan cheese.	
Vegetarian Risotto	£12.95
Italian rice cooked with mushroom, courgette, fresh tomatoes and Saffron.	
Asparagus Risotto	£12.95
Italian rice cooked with Chicken, Asparagus, Onions, Black Pepper, Cream and Mushrooms.	

### From The Grill

All grilled dishes are served with Home Made Potatoes

Gammon Steak	£9.95
Gammon steak served with 2 fried eggs and Pineapple slices.	
Mushroom Steak	£19.50
Sirloin steak cooked with mushrooms, white wine and black pepper in a demi-glass sauce.	
Pepper Steak	£19.50
Sirloin steak cooked with French mustard, onion, black pepper and a touch of cream.	
Lamb Chops	£19.50
Lamb chops cooked with rosemary, mint and demi-glass sauce.	
Mustard Chicken	£15.50
Chicken breast cooked with cream, French mustard, sliced bacon and topped with mozzarella cheese.	
Mozzarella & Ham Chicken	£15.50
Pan fried chicken breast topped with mozzarella and ham, finished with fresh chopped tomatoes, onion and oregano.	
Mixed Grill	£19.95
Please ask your waiter.	
Scampi	£9.95
Breaded scampi bites served with salad and slices of lemon.	
The Trowel Burger	£9.95
Beef burger served with salad, onion rings and a slice of cheese	

### Fish Dishes

Sea Bass	£14.50
Oven baked plaice fillet, topped with gently fried baby spinach, garlic and Gorgonzola cheese.	
Fish Special	
Please ask your waiter for today's fish special	

### Salad Dishes

Mixed Salad	£4.25
Mixed salad, tomatoes, cucumber, celery, onions, olives and Italian dressing.	
Tomato & Onion Salad	£4.50
Tomato and onion salad dressed with extra virgin olive oil and topped with fresh basil.	
Chicken & Bacon Salad	£10.95

### Pasta Dishes

Spaghetti Carbonara	£8.50
Bacon, butter, egg yolks, white sauce and black pepper.	
Spaghetti & Meatballs	£8.50
Fresh homemade beef meatballs and onions, in a rich tomato sauce.	
Spagetti Salmon	£10.50
Linguine cooked in a cream sauce with smoked Salmon, peppercorns and fresh dill.	

### Specials

Why not have a look at our specials board for all of our latest dishes

**Sunday Roast**  
£6.95 each or 2 for £12.00

**Minute Steak**  
2 for £20.00

**Homemade Burger**  
2 for £12.00

### Side Orders

Sautéed Rosemary Potatoes	£3.50
Seasonal Vegetables	£3.00
Chips	£3.00
Bread	£2.50

## Sandwiches

Chicken and Bacon

£5.95

Bacon and Egg

£5.95

Mozzarella, Cucumber and Tomato

£5.95

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## WINE LIST



### White Wines

House White  
 Small Glass (175ml) £3.40  
 Large Glass (250ml) £4.50  
 Bottle (750ml) £13.50

Castillo de Almansa Verdejo £16.00  
 Very clean, fresh, zesty acidity, intense citrus/lime fruit with tropical flavours.

Pinot Grigio IGT £19.50  
 Distinct aromas of pear and passionfruit. A refreshing white wine featuring delightful flavours of ripe pear.

Viognier, Henri de Richemer £18.95  
 This round and harmonious white wine displays ripe, exotic and fruity aromas and is in a fresh, lively, easy-drinking style on the palate.

Sauvignon Blanc £17.50  
 Fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry.

Orvieto £17.50  
 One of Italy's most popular wines, crisp and dry with apple fruit flavours. Great with pasta or pizza.

Verdicchio dei Castelli di Jesi D.O.C. £18.95  
 Pale yellow in colour with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle aftertaste, which lasts pleasantly in the mouth.

Frasacati Superiore D.O.C. £18.95  
 The easy drinking lightly golden wine is dry and fresh, yet pleasantly fleshy and fruity with a smooth taste and a subtle hint of nuttiness.

### Red Wines

House Red  
 Small Glass (175ml) £3.40  
 Large Glass (250ml) £4.50  
 Bottle (750ml) £13.50

Shiraz, Murphy Estate £16.50  
 Bright red colour showing ripe berry fruit aromas and a soft rich taste.

Montepulciano d'Abruzzo £17.95  
 Broad bouquet, with well-defined scents of bitter almonds against a faint background of wild berries. Smooth, full-bodied with notable personality and outstanding persistence.

Merlot, Henri de Richemer £18.00  
 Soft, plummy, damson nose. Spicy, herbal flavours, sour cherry and mineral hints with firm, dry tannins.

Carignan £19.95  
 Purple colour. On the nose, red fruits, cherry, strawberry and raspberry. On the mouth, fruity and intense.

Syrah, Domaine St. Marthe £20.00  
 Complex and powerful aromas of underwood, ripe red fruits and spices, veering towards grilled and oaky notes. Full bodied, long and with good structure, this wine is remarkable for its intensity and its harmony.

Malbec, Bodegas Cecchin £22.00  
 A natural wine, made without the addition of sulphur, and also without the lavish use of new oak. Medium-bodied, with delicious pure damson and savoury dark berry fruits.

### Rosé Wines

House Rosé  
 Small Glass (175ml) £3.40  
 Large Glass (250ml) £4.50  
 Bottle (750ml) £13.50

Les Vignes d'Oc Rosé £15.00  
 Fruity aromas of grenadine and fresh fruits, followed by a round and fresh palate.

Zinfandel Blush, Route 66 £15.50  
 This medium dry rosé shows off all the juiciness you'd expect from strawberry and raspberry fruit with a delicate sherbet like sweetness.

Bardolino Rose £17.95  
 Light pink colour, this wine is fresh, crisp with a hint of red fruit.

### Sparkling Wines

Prosecco Spumante Cuvée 1821, Zonin £22.95

Prosecco Spumante (200ml) £8.50  
 Attractively intense; very fruity and aromatic, with hints of wisteria flowers and Rennet apples.

House Champagne £35.95