

MAIN COURSES

Beef Wellington - served with choice of potatoes and seasonal vegetables £28
Add sauce: peppercorn, gravy or creamy mushroom sauce £2.50

Bangers and Mash - served with mash potato and fried onion £18.50 (V*)

Sirloin Steak (10oz) - served with choice of potatoes and seasonal vegetables £27.50
Add sauce: peppercorn, gravy or creamy mushrooms £2.50 (GF*) **Add King Prawns** £7

Beef Burger or Chicken Snitzel - with lettuce, tomato, onion, cucumber, cheese, homemade burger sauce served with fries £16.50 Add bacon £1.50 (V*, VE*, GF*)

Sunday Roast - served with roast potatoes, seasonal vegetables, Homemade Yorkshire pudding and cauliflower cheese. Available daily £17.50 (V*, VE*, GF*)

Confit Pressed Leg of Lamb - served with minted sautéed potatoes, seasonal vegetables and jug of homemade gravy £22.50 (GF*)

Polo Milanese - chicken snitzel served with spaghetti with homemade rich tomato sauce £18.50

Creamy Mushroom and Chicken Pasta - served with homemade garlic bread £19 (V*)

Homemade Chicken or Fish Curry - served with rice £21.50 (V*, GF*)

Fillet of Plaice - grilled or beer battered served with chips or fries £17.50 (GF*)

Whole Tail Scampi - served with chips or fries £16.50

Mussels - in a creamy white wine, parsley sauce. Served with homemade bread £19 (GF*)

Bouillabaisse - selection of fish and seafood cooked into a rich tomato stew served with homemade bread £22.50 (GF*)

Fish of the Day - ask member of staff for choice and price (GF*)

Classic Fish & Chips - with mushy peas and tartar sauce £17.50 (GF*)

Seafood Pasta - in a creamy white wine sauce served with homemade garlic bread £21.50

Traditional Fish Pie - served with garden peas £20 (GF*)

Please note that we use 100% Groundnut oil in our kitchen. If you have a food allergy or a special dietary requirement, please inform a member of the team. Thank you!

V* = Vegetarian Option Available VE* = Vegan Option Available GF* = Gluten Free Option Available

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Sharing Meat Platter for 2 - confit pressed leg of lamb, slow cooked pork belly, grilled chicken skewers, grilled Hungarian sausage, homemade grilled Romanian Mititei(kofta), Chicken schnitzel with chips, rice, pickles, salad and Romanian garlic sauce (Mujdei) £50(GF*)

Sharing Seafood Platter for 2 - calamari, prawn cocktail, grilled fillet of fish, deep-fried crab claws, grilled whole tiger prawns, crispy whitebait served with fries and salad £50 (GF*)

Pork Shank (Ciolan/Csülök) - with steamed red cabbage, mash potato and gravy £22 (GF*)

Traditional Hungarian Chicken stew (Paprikás/Papricaş) - served with homemade Hungarian dumplings or rice and pickles £19.50 (GF*)

Traditional Romanian Pork Stew (Tocăniţă/Sertés Pörkölt) - served with homemade polenta or Hungarian dumplings £19.50 (GF*)

Grilled Hungarian Sausage (Sült Kolbász/Cârnaţi la Grătar) - served with fries and salad £17.50 (GF*)

Grilled Romanian Kofta (Mititei/Miccs) - homemade beef and pork ground meat rolls served with fries and salad £17.50 (GF*)

Grilled Pork Shoulder Marinated with Herbs and Garlic(Grillezett Sertés Tarja/Ceafă de Pork la Grătar) - Served with fries and salad £20 (GF*)

Hungarian/Romanian Stuffed Cabbage (Töltöttkáposzta/Sarmale) - with rice and minced pork cooked in a rich tomato sauce. Served with homemade bread £19.50 (GF*)

Confit duck leg - served with steamed red cabbage, mash potato and drizzled with a glossy savoury reduction £22.50 (GF*)

Hungarian/Romanian layered Potato Casserole (Rakott Krumpli/Cartofi la Cuptor cu Ou şi Cârnaţi) - with Sausage, Egg and Sour Cream £17.50 (GF*)

THE MENU Salad - mixed salad with olives, feta and homemade dressing. Choose from: Chicken Skewer £19.50, Baked Goat's Cheese £19, Halloumi £18.50, Garlic Chilli Prawns £20.50 (V*, VE*, GF*)

Deep Fried Breaded Cheese (Trappista/Caşpâne) - Served with a choice of fries or rice, salad garnish and tartar sauce £17.50 (V*)

Traditional Hungarian Mushroom Stew (Gomba Paprikás/Papricaş de Ciuperci) - served with homemade Hungarian dumplings or rice and pickles £17.50 (V*, VE*, GF*)

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