

MAIN COURSES

Beef Wellington - served with choice of potatoes and seasonal vegetables £29.50
Add sauce: peppercorn, gravy or creamy mushroom sauce £2.50

Vegetarian Wellington – served with choice of potatoes, seasonal vegetables and rich tomato sauce £20 (V*, VE*)

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

Sirloin Steak (10oz) - served with choice of potatoes and seasonal vegetables £29
Add sauce: peppercorn, gravy or creamy mushrooms £2.50 (GF*) **Add King Prawns** £8

Beef Burger or Chicken Snitzel Burger - 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 homemade gravy £22.50 (GF*)

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

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

Homemade Chicken or Fish Curry - rice or homemade naan bread £22.50 (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 £19.50 (GF*)

Bouillabaisse - selection of fish and seafood cooked into a rich tomato stew served with homemade bread £23.50 (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 £22.50

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), 4oz minute sirloin 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 £23 (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*)

Traditional Hungarian/Romanian Beef Stew (Marhapörkölt/Tocăniţă de vită) served with homemade Hungarian dumplings or rice and pickles £22.50 (GF*)

Grilled Hungarian Sausage (Sült Kolbász/Cârnaţi la Grătar) - served with fries and salad £18 (GF*)

Grilled Romanian Kofta (Mititei/Miccs) - homemade beef and pork ground meat rolls served with fries and salad £18 (GF*)

Grilled Pork Shoulder (Grillezett Sertés Tarja/Ceafă de Pork la Grătar) - marinated with herbs and garlic, served with fries and salad £22 (GF*)

Hungarian/Romanian Stuffed Pepper (Ardei Umpluţi/Töltött Paprika) - with rice and minced pork cooked in a rich tomato sauce. Served with new potatoes £19.50 (GF*)

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

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

Deep Fried Breaded Cheese (Trappista/Caşpane) - served with a choice of fries or rice, salad garnish and tartar sauce £18.50 (V*)

Mediterranean Aubergine Steak - marinated and grilled, topped with rich tomato sauce, served with rice and salad £19 (V*, VE*, GF*)

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