

## STARTER

Homemade soup of the day, <i>served with French bread</i>	5.50
Sautéed garlic mushrooms, <i>pan fried in garlic butter</i>	5.50
Homemade Spanish meatballs, <i>cooked in a homemade braves sauce</i>	6.95
Whitebait, <i>deep fried and dusted with smoked paprika</i>	5.95
Homemade pate, <i>chicken liver, orange and brandy</i>	6.95
Calamares, <i>deep fried and seasoned</i>	6.95
Homemade fishcakes, <i>served with sweet chilli</i>	6.95
Mussels, <i>sourced locally when in season and cooked in white wine, garlic and cream</i>	7.50
King prawns (crevettes), <i>in a choice of either tomato and chilli sauce or white wine and garlic</i>	9.50

## MEAT

Piri Piri chicken, <i>strips of breast marinated in classic Portuguese herbs and spices</i>	14.95
Chicken Isabella's, <i>a breast stuffed with mozzarella and wrapped in cured ham, with a roasted red pepper sauce</i>	15.95
Pork loins, <i>chargrilled and served with sweet chilli sauce</i>	14.95
Welsh lamb kebab, <i>marinated in red wine, rosemary and garlic, with mint yoghurt. Served pink</i>	17.95
10oz sirloin steak, <i>chargrilled 28 day British matured beef</i>	19.95

## FISH & SEAFOOD

Seabass fillets, <i>cooked with white wine and garlic</i>	17.95
Cod Barbados, <i>mild curry with coconut milk, cream</i>	15.95
Salmon fillet, <i>cooked with lemon and mix herb butter</i>	15.95
King Prawns (crevettes), <i>in a choice of either tomato and chilli sauce or white wine and garlic</i>	18.95
Mussels, <i>sourced locally when in season and cooked in white wine, garlic and cream</i>	14.95

## VEGETARIAN

Tomato and roast veg pasta, <i>cooked in a homemade tomato and mix pepper sauce</i>	11.95
Roasted vegetable wrap, <i>served with grilled cheese (optional)</i>	11.95
Creamy mushroom pasta	11.95

## EXTRA

Mix olives	3.50
Garlic bread	2.75
Bruschetta	3.50
French bread	1.50
Salad	2.95
Mix veg	2.50
Peppercorn sauce	1.95
Red wine sauce	1.95