

La vecchia scuola

Evening specials

2 courses £15.95 3 courses £19.95

Starters

- Gamberoni alla griglia** - King prawns and chorizo skewers with garlic bread, sweet chilli sauce and balsamic dressed rocket salad
- Bruschetta di parma** - Gorgonzola and parma ham bruschetta topped with rocket drizzled with extra virgin olive oil
- Bruschetta di salmone** - Toasted bread topped with mascarpone, smoked salmon, cucumber and crispy rocket
- Bruschetta pomodoro (V)** - Toasted bread with a marinade of diced tomatoes, basil, garlic and extra virgin olive oil topped with rocket and balsamic reduction
- Funghi due modi (V)** - Creamy garlic mushrooms with crispy oyster mushrooms and fresh bread
- Formaggio di capra (N)(V)** - Grilled goats cheese, roasted pepper balsamic croutons and pesto
- Cozze al vino** - Fresh mussels cooked in a garlic and white wine sauce served with fresh bread
- Pate della casa** - Home made chicken liver pate served with bacon crumbs, gherkins, red onion marmalade, butter and grilled bread

Main course

- Branzino** - Sea bass fillet with lemon, caper and cherry tomato sauce served with roasted new potatoes, tempura samphire grass and grilled king prawns (add sea bass fillet £5)
- Controfiletto** - 6oz mature sirloin steak served with house salad and chips (add peppercorn sauce or crispy peppered onions £1.50 each)
- Pollo farcito (N)** - Supreme of chicken stuffed with spinach and pine nuts served with parma ham wrapped potato cake, creamy marsala wine and mushrooms sauce
- Duo di agnello** - Pan seared lamb fillet and lamb shoulder rilette served with crushed potatoes, green beans, crispy oyster mushrooms, red rosemary shallot sauce and minted pea puree
- Scaloppine di maiale** - Pork fillet escalopes served with fresh spinach, crushed potatoes, pancetta sage sauce and apple puree
- Ravioli alla rosa** - Sea bass ravioli in a light tomato and cream sauce
- Penne pesto (V)(N)** - Cherry tomatoes, broccoli and creamy pesto tossed with penne pasta
- Spaghetti alla toscana (V)** - Spaghetti pasta tossed with slow cooked tomato sauce, asparagus, garlic, basil and black olives topped with vegan cheese
- Risotto funghi** - Creamy pancetta and mushrooms risotto topped with crispy oyster mushrooms
- Insalata caesar** - Classic salad with chicken, pancetta and poached egg on a bed of romain lettuce with caesar dressing, grana Padano shavings and croutons (add white anchovies £1.50)

Desserts

- Vecchia's banoffee pie** - Served with salted caramel ice cream
- Home made Tiramisu** - Served with espresso coffee
- Lemon and lime panna cotta** - Served with passion fruit coulis
- Baileys affogato** - Vanilla ice cream drowned in espresso coffee topped with baileys
- Chocolate fudge cake** - Served hot or cold with cream of cappuccino and pouring cream

Notes: if you have any allergies, intolerances or any special dietary requirement please let us know
Menu is available Sunday to Friday from 4pm to 10pm, not to be used with any offer, voucher or discounts
An optional 10% service charge will be added of tables of 7 or more
(N) - contain nuts (V) - vegetarian. (V) - vegan