

La vecchia scuola

Lunch specials

1 course £7.95

2 courses £11.95

3 courses £15.95

Starters

Smoked salmon bruschetta - with mascarpone, cucumber and rocket

Garlic mushrooms (V) - creamy garlic mushrooms topped with mozzarella and fresh bread

Calamari - fried baby calamari with courgette crisps and home made tartare sauce

Breaded brie (V) - served with sweet chilli sauce and grilled bread

House pate - served with onion marmalade, gherkins and grilled bread

Bruschetta pomodoro (V) - toasted bread with tomato marinated in extra virgin olive oil, garlic and basil topped with rocket

Soup of the day - served with fresh bread (please ask for details)

Main course

Sea bass fillet - with cherry tomato and caper sauce, new potatoes and green beans

Grilled chicken - served with roasted new potatoes, green beans and creamy marsala wine with mushrooms sauce

Pork belly - apple cider and honey glazed pork belly served with crushed potatoes, pancetta and sage sauce topped with parsnip crisps

Rump steak - 6oz matured rump steak served with chips and house salad (add peppercorn sauce or crispy onions £1.50 each)

Tagliatelle pesto (V)(N) - creamy pesto, cherry tomatoes and broccoli tossed with penne

Linguini salmone - smoked salmon and courgette in cream sauce tossed with linguini

Spaghetti alla bolognese - home made bolognese served on a bed of spaghetti pasta

Penne arrabbiata (V) - tomato sauce with chilli, garlic and white wine tossed with penne

Lasagne al forno - home made lasagne served with garlic flat bread

Pizza goats cheese (V) - with tomato sauce, mozzarella, spinach and cherry tomatoes

Pizza pepperoni - tomato and mozzarella base with pepperoni and mascarpone

Calzone kiev - folded pizza filled with garlic, mushrooms, chicken and mozzarella served with side tomato sauce

Caeser salad - classic romain lettuce with caeser dressing, croutons, chicken and grana Padano shavings (add white anchovies or poached egg £1.50 each)

Desserts

Home made Tiramisu

Vecchia's very own Banoffee pie

Lemon and lime panna cotta with raspberry coulis

Affogato - vanilla ice cream topped with espresso coffee

Notes: If you have any allergies, intolerances or any special dietary requirement please let us know

Menu served Monday to Sunday 12am to 4pm, not to be used with vouchers offers or discounts

An optional 10% service charge will be added to tables of 7 or more

(V) - vegetarian **(V)** - vegan **(N)** - contains nuts