

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** - smoked salmon bruschetta, fresh spinach, mascarpone and caper oil
- Funghi due modi** - creamy garlic mushrooms with crispy oyster mushrooms and fresh bread
- Formaggio al forno** - baked brie with rosemary served with onion marmalade and grilled bread
- Frutti di mare** - combination of mussels, clams, squid and prawns in a garlic and onion sauce served with fresh bread
- Pate della casa** - home made chicken liver pate served with bacon crumbs, gherkins, onion marmalade and grilled bread

Main course

- Branzino alla griglia** - sea bass fillet with lemon, capers and cherry tomato sauce served with Crushed potatoes, samphire grass and grilled king prawns skewer,
- Controfiletto** - 6oz mature sirloin steak served with house salad and chips (add peppercorn sauce or crispy peppered onions £1.50 each)
- Pollo farcito** - supreme of chicken stuffed with spinach and pine nuts served with parma ham wrapped potato cake, marsala wine sauce and crispy oyster mushrooms (N)
- Duo di agnello** - pan seared lamb loin 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 finished in a lemon and thyme sauce served with crushed potatoes, broccoli and crispy peppered onions
- Ravioli agli agrumi** - sea bass ravioli in citrus sauce with mussels and grilled prawns
- Penne pesto** - cherry tomatoes, broccoli and creamy pesto tossed with penne pasta (V)(N)
- Risotto funghi** - pancetta and mushrooms risotto topped with crispy oyster mushrooms
- Insalata veneziana** - smoked salmon roulade filled with cream of mascarpone and prawns served on a bed of house salad with new potatoes, green beans and balsamic croutons
- 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 topped with baileys
- Trio di sorbet** - combination of passion fruit, blood orange and lemon sorbets

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

