

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** - creamy garlic mushrooms topped with mozzarella and fresh bread
- Calamari** - fried baby calamari with courgette crisps and home made tartare sauce
- Caprese salad** - tomato, mozzarella and basil salad dressed with olive oil and balsamic syrup
- Breaded brie** - served with sweet chilli sauce and grilled bread
- House pate** - served with onion marmalade, gherkins and grilled bread

Main course

- Sea bass fillet** - with cherry tomato and caper sauce served with new potatoes and French beans
- Grilled chicken** - served with roasted new potatoes, green beans and creamy marsala wine and mushrooms sauce
- Pork belly** - apple cider and honey glazed pork belly served with crushed potatoes, pancetta and sage sauce topped with parsnip crisps
- Sirloin steak (£2 surcharge)** - 6oz mature sirloin served with house chips and salad
(add peppercorn sauce or crispy peppered onions £1.50 each)
- Penne pesto** - creamy pesto, cherry tomatoes and broccoli tossed with penne pasta (V)(N)
- Linguini salmone** - smoked salmon and courgette in cream sauce tossed with linguini pasta
- Spaghetti alla bolognese** - home made bolognese served on a bed of spaghetti pasta Lasagne - home made lasagne served with garlic bread
- Pizza goats cheese** - tomato and mozzarella base, goats cheese, spinach and cherry tomatoes (V)
- 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
- Salmone veneziana** - smoked salmon roulade filled with mascarpone and prawns served on a bed of house salad
- 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 (N) - contains nuts