

Caffè Royale

2 & 3 COURSE SPECIAL



Starters

Minestrone or Soup of the day

Pan fried squid ~ With fresh red chilli & wild rocket

Oven baked portobello mushroom ~ Topped with blue cheese
& served with a mixed salad

Chicken liver pate ~ With onion chutney

Bruschetta ~ With goats cheese & roasted peppers

Ham hock & pig cheek casserole ~ With salsa rossa

Mains

Breast of chicken ~ Cooked with wild mushrooms, peppers,
red onions & tomato with garlic potatoes

Linguine granchio ~ Crab meat, grated courgette, spring onion
& fresh chilli

Tagliatelle bolognese ~ Traditional meat & red wine ragu

Sea bass acqua pazza ~ With tomatoes, capers, red chilli,
parsley & fish stock

Pizza with aubergines, tomato & mozzarella

Risotto asparagi ~ Asparagus, goats cheese, lemon zest & parmesan

Desserts

Vanilla ice cream & homemade tablet Sundae

White chocolate cheesecake, served with homemade ice cream



2 COURSE £12.95 | 3 COURSE £15.95

Available: Tuesday, Wednesday, Thursday & Sunday : 4pm - 8:30pm

Friday & Saturday : 4pm - 6pm

Food allergies/intolerances: Please speak to staff about the ingredients in your meal, when making your order.