

**ALL DAY DINING**  
(Available 10Am- 5 Pm Mon - Sat)

**Full English Breakfast £10.95**

Two Free Range Fried Eggs, Carnivore Kloneddys Sausages, Mushrooms, Grilled Tomato, Streaky Bacon, Toast, Hash Brown, Baked Beans.

**Eggs Benedict £9.95**

TwoFreeRangePoachedEgg on Toasted English Muffins. Steaky Bacon, Hollandaise Sauce.

**Egg Florentine £9.95**

Two Free Range poached Egg on Toasted English Muffins Spinach, Hollandaise Sauce.

**Smoked Salmon & Scrambled Egg £9.95**

Avocado & Sour Dough Toast.

**Egg Royale £9.95**

Two Free Range Poached Egg on Toasted English Muffins, Smoked Salmon, Hollandaise Sauce.

**Vegetarian £9.95**

2 Free Range Fried Egg Smashed Avocado, Mushrooms, Tomatoes, Spinach, Hash Brown, Sourdough Toast and Baked Beans.

**Fruit Platter £8.00**

Selection of Fresh & seasonal Fruits.

(Additional £1.95 each - Sausage, Avocado, Smoked Salmon)

**PANINIS & SANDWICHES £6.95 each**

Classic Ham and Cheese -Ham & Cheddar Cheese.

Chicken -Roast Chicken, Tomato, Mozzarella, Pesto.

Grilled Ham and Cheese Sandwich & Fries.

Roasted Chicken, Bacon & Cheese Sandwich & Fries.

**LUNCH SET MENU**  
**12.00PM TILL 03.00PM**  
**(Mon to Sat )**

2 Course £12.95, 3 Course £15.95

**Starters**

Soup of The Day.

Goat Cheese Tart- Red onion, Pinenut, Balsamic Dressing.

Oriental Chicken- glazed in Oriental sauce.

**Main Course**

Grilled Chicken - Grilled Chicken Leg In lemon and Herbs, Chips. Salad & Coleslaw.

Grilled Sea Bream- Seabream fillet, Mash Potatoes, Green Beans Parsley Butter.

Spinach & Ricotta Cannelloni.

**Dessert**

Dessert of The Day.

Apple Crumble & Custard.

Ice Cream or Sorbet.

**KIDS MENU**

3 Course £7.95

Garlic Bread or Garlic Bread with Cheese

Chicken Nuggets & Chips or Mac & Cheese

Spaghetti Bolognaise or Penne Pomodoro

Ice Cream or Sorbet

**LIMONCELLO RESTAURANT**

**A LA CARTE MENU**

Available (12.00pm Till 10.00pm)

**STARTERS**

Olives £3.00, Bread £2:95, Garlic Bread £ 3:50

Garlic Bread with Cheese £4.50

Garlic Bread Cheese, Chilli & Pesto £4.95

Soup of The Day- £5:95

Char-Grilled Tiger Prawns- Salad, Aioli. £9.95

Crumb Fried Brie - Cranberry Dressing. £7.95

Salt & Pepper Squid- Horseradish Mayo. £7.95

Prawns Cocktail Marie Rose Sauce £6.95

Oriental Spiced Chicken -£6.95

Ginger, Garlic, Chilli, Soya.

Fritto Misto- £8.95

Chilli crumb Prawns, calamari, whitebaits, Aioli

Salmon & Cod Fish cake £6.95

Sweet Chilli dip

Sweet Potato, Onion and Spinach Fritters

Chickpea Flour Batter Served with Tangy Tamarind

Chutney £6.95

**SHARING PLATTER £12.95**

Seafood platter -Fish cake, Crumped Prawns & calamari, White bait. Sweet chilli Sauce

Chicken Platter- Grilled Spicy Chicken , Oriental Chicken , Crumbed Chicken. Trio Dressing.

Vegetarian Platter- Halloumi fries, Battered Courgettes Sweet potatoes and Spinach Fritters & olives

**BURGERS**

Limoncello Hamburger £12.95

Brioche Bun, Lettuce, Tomato, Streaky Bacon, Cheese , Onion Marmalade & French Fries.

Chicken Burger £ 10.95

Brioche Bun, Lettuce, Tomatoes, Crispy Chicken with Honey Mustard Coleslaw & French Fries.

Halloumi burger £10.95

Brioche Bun, lettuce, Tomato, Crispy Halloumi, Avocado, Coleslaw, Sweetchilli sauce & Sweet potato Fries.

**SALADS**

Goat cheese & Beetroot Salad.

£7.95(s) £11.95(L)

Goat Cheese, Beetroot, rocket, walnut, Beans & Cucumber ,Honey & mustard Dressing.

Chicken Caesar Salad £ 7.95 (S) £12.95 (L)

Crisp Hearts of Romaine Tossed in Robust Caesar Dressing Topped with Herbed Croutons & Parmesan Cheese ,Grilled Chicken.

**Prosecco Brunch!**

From £35.00/ Per person.

Monday to Saturday 11:am - 04:00pm

Bottle of prosecco and set menu per person

**IMPORTANT NOTICE:**

Please Note That Some of Dishes May Contain Traces of Nuts, Dairy or Gluten. Please Speak to A Member Staff Should You Require Any Special Dietary Requirements

**PASTA**

Spinach and Ricotta Cannelloni £11.95

Spaghetti Bolognese £10.95

Lasagne Bolognese £11:95

Prawn & Crab Linguine

Chilli, Garlic, Fennel in Rich homemade tomato Sauce. £16.95

Baked Macaroni with cheese £10.95

Pappardelle with Lamb Ragu £12.95

**MAIN COURSE**

Grilled Tiger Prawns- £20.95  
Chips, Salad, Aioli.

Seared Seabass -£18.95

Sautéed Potatoes, Mix Veg, Parsley .

Lamb Cutlets -£21.95

Mini Roast Potatoes, Mix Veg, Rocket and Lamb Jus.

Lamb Shank £18.95.

Mash potatoes, Mix Veg, Lamb Jus

Belly of Pork- £17.95

Mash Potatoes, Tender Stem Broccoli, Apple Sauce, Jus.

Calves Liver -17.95

Mash, Spinach, Red Onion Marmalade, Pancetta, &, Jus

Beef Stroganoff-12.95

Tender Cuts of Beef, Gherkins, Mushrooms & Rice.

Lamb Malabar £16.95

Slow Cooked Spiced Tender Lamb Served with Rice & Yogurt Dressing

Fish N Chips- £12.95

Beer Battered Cod Fillet, Chunky Chips, Minted Peas, Tartar Sauce

Honey Glazed Chicken £15.95

Chips, Coleslaw.

Chicken Breast - £16.95

Stuffed with Mushrooms, Mash Potatoes, Green Beans, Mushroom Sauce.

Sirloin Steak (8oz) - £20.95

Hand Cut Chips, Mushrooms & Jus.

Fillet Steak (08 Oz)- £27.95

Hand cut Chips, Green Beans & Jus.

Pepper Corn Sauce £2.00, Mushroom Sauce £2.00

**SIDES £3.75 EACH**

Hand cut Chips, Roast New Potatoes, Mash Potatoes	Sweet Potato Fries, Mix Vegetables, Buttered Carrots
---	--

Mix salad, Green salad,  
Tomato & Red onion salad

**Sunday Roast £17.95**

Roast Sirloin of Beef or Rump of Lamb OR Chicken Breast.

Roast Potatoes, Honey glazed Carrots, Mix Veg, Yorkshire pudding & Gravy.

## Wine list

### White

175ml Glass Bottle

Marchesi Ervani Pinot Grigio, delle Venezie- Italy	£5.50	£20.95
Torres Viña Sol Penedès, Spain		£21.95
Errázuriz Sauvignon Blanc, Casablanca Valley- Chile	£6.50	£25.95
Vavasour Sauvignon Blanc, Awatere Valley- New Zealand		£28.95
Sancerre, Les Collinettes, Joseph Mellot- France		£37.95
Rare Vineyards Marsanne-Viognier, Pays d'Oc- France		£21.95
Gavi di Gavi Toledana, Domini Villa Lanata, Italy		£35.95
Picpoul De Pinet Petite Ronde- France		£23.95
Pulpo, Albarino Pagos Del Rey, Rias Baixas- Spain		£26.95

### Rose

Parini Pinot Grigio Rosé delle Venezie- Italy	£5.50	£20.95
Vendange White Zinfandel, California, USA		£22.95

### Red

Solandia Nero d'Avola, Terre Siciliane- Italy	£5.50	£20.95
Chianti, Ruffino, Italy		£26.50
Berri Estates Merlot SE Australia	£5.50	£21.95
Portillo Malbec, Uco Valley, Mendoza- Argentina.		£25.95
Marque's de Morano Rioja Crianza- Spain.	£5.95	£22.95
Uno Due Cinque Primitivo del Salento- Italy		£25.95
Shingleback Haycutters Shiraz, McLaren Vale		£29.95
Don Jacobo Rioja Reserva, Bodegas Corral, Spain		£35.95
Amarone della Valpolicella Classico, Bolla, Italy		£61.95
Barbera D'Asti Villa Monsignore Italy		£28.95

### Sparkling & Champagne

125ml Glass Btl

Fantinel Prosecco Extra Dry	£6.00	£27.95
Fantinel 'One & Only' Rosé Brut,	£6.00	£27.95
Moët & Chandon Brut Impérial, France		£61.50
Laurent-Perrier Cuvée Rosé Brut, France		£89.95

### Beers

Peroni	£5.85/ Pint	£3.40/Half Pint
Bottle Beers(330ml) -Peroni or Moretti	£3.90	
Curious Cider or IPA (330ml)	£4.00	

## Cocktails

DAIQUIRI: Rum, lime juice, sugar syrup	£7.95
PORNSTAR MARTINI: Vanilla Vodka, Passion Fruit Juice, Passoa Liqueur, Vanilla Syrup, Lime Juice	£8.95
COSMOPOLITAN: Vodka, Cranberry Juice, Cointreau, Lime Juice	£7.50
LONG ISLAND ICED TEA: Rum, Vodka, Tequila, Gin, Cointreau, Coca Cola, Lime Juice.	£8.95
SEX ON THE BEACH: Vodka, Archers, Orange Juice, Cranberry Juice.	£7.95
ITALIAN SPRITZER : Prosecco, Aperol	£7.95
COCKTAIL OF THE DAY	£8.95

Soft Drinks

Coke/ Diet Coke/ Sprite/Fanta(330ml)	£2.95
J20/Appetizer (275ml)	£2.95
Fever Tree Mixes (200ml)	£2.60
Fruit Juices (Orange/Apple/Cranberry/Pineapple)	£2.75
Still/ Sparkling water	£3.90

Spirits (25ml) From £3.25

Gin/vodka/Rum/Whisky

## DESSERT & COFFEE MENU



### DESSERTS

Dessert of The Day £5.95

Moist Chocolate Sponge £5.95  
Baked with Almonds Served with Vanilla Ice Cream.

Apple Crumble £5.95  
Custard & Mix Berries.

Sticky Toffee Pudding £5.95  
Toffee Sauce and Vanilla Ice Cream.

Fresh Fruit Salad £5.95  
with Vanilla Ice Cream.

Ice Creams or Sorbet (2 Scoops) £5.95  
Vanilla, Chocolate or Strawberry Ice Creams and Lemon Sorbet.

Cheese Selection & Biscuits £7.95  
(Brie, Stilton, Cheddar) Celery, Grapes, & Plum Preserve.

Taylor's Port LBV (50ml) £4.00

*(Please contact our staff regarding your special dietary requirements)*

### DESSERT WINE

Late Harvest Sauvignon Blanc (Chile)  
100 ml £5.50. Bottle £37.5 cl £18.95

## COFFEES & TEAS

Filter Coffee £2:60

Espresso-single £2.50

Double Espresso £3.75

Cappuccino £3.25

Caffe latte £3.75

Floater coffee £3.95

Hot Chocolate £3.95

Tea £2.60

English breakfast/Peppermint/Earl Grey/Camomile

**Espresso Martini £7.95**

**LIQUEUR COFFEES: £5.95**

Irish coffee, Calypso coffee, Bailey's coffee, Prince coffee, Monk's coffee, French coffee, Seville Coffee, Italian Classico

**LIQUEURS (25ML):from £3:25**

Bailey's, Tia Maria, Cointreau, Amaretto, Grand Marnier, Benedictine, Limoncello, Frangelico, Drambuie, Tequila Rose.

**GRAPPA (25ML): £4.00**

**CONGNAC/BRANDY'S 25ML**

Courvoisier XO £9.95

Remy Martin VSOP £4.50

Courvoisier VS, Martel VS £3.50

Courvoisier VSOP £4.25

Calvados £4.00

Janneou VSOP £4.25

**GINs- 25ML**

Tarquin's hand crafted Cornish Dry Gin -£4.50

Ophir – Oriental Spiced London dry Gin -£3.95

Hendricks - £4.25

Monkey 47 – Schwarzwarld Sole Gin £4.50

Bombay Sapphire - £3.95

Aviation American Gin - £4.50.

Tarquin's Black Berry Gin- £4.50.

Warner's Rhubarb Gin -£4.50

Gordon's Pink Gin -£3.50.

**SINGLE MALT- 25ML**

Bowmore 12 years – £4.50

Glengoyne 10 Years – £4.00

Glenfiddich 18 years – £6.95

Glenfiddich 15 years – £5.95

High Land park 12 years - £4.00

Macallan Gold - £4.50