



EASTER MENU



GLASS OF MIONETTO ON ARRIVAL

SOUP OF THE DAY

Roasted bell pepper & tomato,
house bread & butter.

BRUSCHETTA (V, VGN)

Toasted sourdough, plum tomatoes,
fresh basil, red onion, balsamic
& olive oil dressing.

CHICKEN WINGS

House hot sauce &
blue cheese dip.

CLASSIC PRAWN COCKTAIL

Cold water prawns, Marie rose,
& wheaten bread.

VEGAN SUPER SALAD

Sunblushed tomato, mixed leaf, red onion, cucumber,
broccoli florets, pumpkin seeds, sesame seeds,
chickpea croutons, sliced mushrooms, balsamic drizzle.

DAUBE OF BEEF

Whipped mash, baby onion & red wine jus, Chef's vegetables.

GRILLED SEABASS

Spanish potatoes, roasted with onion, Chef's vegetables,
white wine cream sauce & basil oil.

ROAST LAMB

Roast potatoes, chef's vegetables, mash and pan gravy.

CHICKEN STACK

Char-grilled Chicken breast, champ, pepper sauce, onion rings.

BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables,
Phuck Phuck sauce & sesame seeds & fries.

VEGAN CURRY (V, VGN)

Roasted vegetables in a madras sauce, steamed rice, naan bread.

SIRLOIN OR RIBEYE

Salt aged, served with roasted tomato, chips & creamy pepper sauce.
Supplement 17

SIDES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD,
WHIPPED MASH, ONION RINGS, FRIED MUSHROOMS & ONIONS.

DESSERT

LEMON CHEESECAKE (VGN, GF)

Vegan vanilla ice cream.

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream.

RASPBERRY & FRANGIPANE TART

(VGN, GF)
with berry compote.

2 courses £28pp 3 courses £35pp





It's
**EASTER
TIME**



SINDAY 5th APRIL
12 noon - 4pm