

# prego

## MAIN MENU

### STARTERS

<b>SOUP OF THE DAY</b> <b>vg v</b>	£6.95
homemade bread	
<b>GIN CURED SALMON</b> <b>gf</b>	£9.50
beetroot emulsion, compressed apple & pickled fennel with salmon crackling	
<b>SATAY CHICKEN LEG</b>	£7.95
pickled vegetable salad	

<b>TRIO OF PEAR &amp; BOCCONCINI</b>	
<b>CHEESE PEARLS</b> <b>gf v</b>	£7.50
with hazelnut pesto, dressed in olive oil	
<b>BOLOGNESE ARANCINI</b>	£7.95
with a Napoli sauce	

<b>TIGER PRAWN COCKTAIL</b> <b>gf</b>	£8.95
with chive lemon sauce, cucumber ribbons, cherry tomatoes, herb garnish & lemon wedge	
<b>GRILLED CHUNKY WARM VEGETABLE SALAD</b> <b>gf vg</b>	£8.95
drizzled with herb oil & dukkah	

### MAINS

<b>DUCK BREAST</b>	£20.50
with cavolo nero, rolled sweet potato encrusted in pastry, topped with a morello cherry sauce	
<b>STUFFED CHICKEN SUPREME</b> <b>gf</b>	£19.50
seasoned with chicken & lime powder, stuffed with red peppers, sundried tomatoes, yellow pepper puree, fine beans & topped with a parmesan crisp	
<b>SALMON SUPREME</b>	£19.50
served with a haddock cheese croquette bon bon, spiced yellow beets & asparagus, drizzled with a white wine sauce	
<b>LAMB CUTLETS</b> <b>gf</b>	£22.50
caramelised cauliflower puree, heritage carrot spears, cauliflower & pancetta cous cous, topped with rosemary jus	
<b>COD LOIN &amp; CLAM</b> <b>gf</b>	£22.50
creamed mashed potato, capers with a burnt butter sauce	
<b>MUSSELS &amp; CLAMS</b> <b>gf</b>	£16.95
served in a garlic white wine cream, alongside toasted focaccia bread	
<b>PAN FRIED CELERIAC</b> <b>gf vg</b>	£19.50
with wild mushrooms, puy lentils & pea fricassee	
<b>DRESSED BRAISED BEEF SHORT RIB</b> <b>gf</b>	£19.50
bacon crumb, shallot puree, carrot fondant, red wine jus	
<b>CLASSIC LASAGNE</b>	£16.00
slow cooked beef ragu, layered pasta sheets topped with bechamel sauce. Served with garlic bread	
<b>BEETROOT &amp; CHIVE RED WINE PASTA</b> <b>vg</b>	£17.00
cherry tomatoes	
<b>CARBONARA</b>	£16.00
smoked pancetta and garlic finished with egg yolk and parmesan	
<b>ARRABBIATA</b>	£15.50
chilli, basil and tomato sauce	

### SALADS

<b>VEGAN SALAD</b> <b>gf</b>	
cumin roast chickpea & pepper salad with hummus - Add Chicken £2	
<b>HOISIN SHREDDED DUCK</b>	
hoisin shredded duck, julienne mixed salad, drizzled in hoisin sauce	
<b>HOT GRILLED CHICKEN SALAD</b> <b>gf</b>	
pineapple & chilli salad on a bed of mixed julienne salad & leaves	
<b>WATER MELON FELLA BLACK OLIVE</b> <b>vg</b>	
melon balls, feta & pumpkin seeds with a lemon olive oil dressing	

### STOVE

CHOOSE ONE SIDE FROM THE SIDE DISHES

<b>10oz 45 DAY DRY AGED RIBEYE</b> <b>gf</b>	£26.00
<b>8oz 32 DAY DRY AGED FILLET</b> <b>gf</b>	£29.00
<b>10oz 32 DAY DRY AGED SIRLOIN</b> <b>gf</b>	£24.50
<b>SPACHCOCK POUSSIN</b> <b>gf</b>	£19.50
<b>MIXED GRILL</b> <b>gf</b>	£29.00
bacon chop, sausage, grilled chicken, black pudding, 5oz sirloin, fried egg, onion rings, tomato, flat cap mushroom	

### BUTTERS & SAUCES

<b>CONFIT GARLIC BUTTER</b> <b>gf</b>	£4.00
<b>PEPPER CORN SAUCE</b> <b>gf</b>	£4.00
<b>MERLOT SAUCE</b> <b>gf</b>	£4.00
<b>DIANE SAUCE</b> <b>gf</b>	£4.00
<b>BLUE CHEESE SAUCE</b> <b>gf</b>	£4.00

### SIDES

<b>HERB DUCK FAT ROAST POTATOES</b> <b>gf</b>	£4.00
<b>GREEN BEANS, HOLLANDAISE &amp; FLAKED ALMONDS</b> <b>v</b>	£4.00
<b>TWICE COOKED CHIPS</b> <b>gf vg</b>	£4.00
<b>TRUFFLE &amp; PARMESAN FRIES</b> <b>gf</b>	£4.00
<b>SPRING ROAST VEGETABLES</b> <b>gf vg</b>	£4.00
<b>BLACK PUDDING MASHED POTATO</b>	£4.00

### DESSERTS

<b>CHOCOLATE &amp; COCONUT DELICE</b>	£7.50
with chocolate soil & coconut ice cream	
<b>TEETERING NEST</b>	£7.50
chocolate brownie plinth disk, burnt butter chocolate ganache sugar nest	

<b>STICKY TOFFEE PUDDING</b> <b>gf vg</b>	£8.00
served with cream, custard or ice cream	
<b>CHEESEBOARD</b> <b>v</b>	£10.50
selection of local cheeses, chutney & fruit	
<b>LEMON OLIVE OIL CAKE</b> <b>v</b>	£7.50
blueberry compote & fruit sorbet	

<b>SELECTION OF ICE CREAMS &amp; SORBETS</b>	£6.50
<b>AFFOGATO AL CAFFÉ</b>	£7.50
Italian Vanilla Ice Cream drowned in a shot of hot Illy Caffee Espresso	