

Set Menu

1 Course £13 2 Courses £17 3 Courses for £20

Starters

Smoked Salmon Platter with Cappers
Prawns and Avocado Cocktail
Deep Fried Brie served with Cranberry Sauce [V]
Garlic Tiger Prawns
Mozzarella and Tomato Platter with Basil and a Balsamic Reduction [V]
Deep Fried Whitebait served with Tartare Sauce
Cod Fish Cakes served with Avocado Vinaigrette
Melon with Sorbet and Fruit Coulis [V] [VE]
Soup of the Day [V] [VE]
Garlic Bread with Cheese [V]
Vegan Garlic Bread with Cheese

Mains

Cheeseburger and Chips (Choice of Beef, Chicken, Fish or Vegan) [GFO] *double up for + £3
Fish of the Day served with Mash Potato and Garlic Butter *add Tiger Prawns + £3
Breaded Pork with Mushroom Sauce
Spaghetti Bolognese
La Perla Lasagne al Forno [VEO]
Cannelloni Fiorentina (Ricotta, Spinach and Basil rolled in a Pancake served with Tomato Sauce and Cheese) [V]
Green Lentil Curry served with Rice or Naan Bread [V] [GF] *add Chicken or Prawns + £3
Prawns and Avocado Salad
Fish Goujons served with Peas, Chips and Tartare Sauce
Penne with Tomato Sauce and Basil [V] [GFO] *add Prawns or Tuna + £3

Sides

Spinach with Cream and Garlic £4
Cauliflower with Cheese £4
Deep Fried Courgettes £4
New Potatoes £3.50
Chips £3.50
Carrots £3.50
Cauliflower £3.50
Peas £3.50
Onion Rings £3.50
Sweet Potato Fries £4.50
Mix Salad or Green Salad £3.50
Rice £3.50
Mash Potato £3.50
Mixed Vegetables £4
(Chips, Vegetables and New Potatoes)

Desserts

Tiramisu
Apple Pie with Ice Cream
(Vegan Option Available)
Banana & Caramel Pancake with Ice Cream
La Perla Meringue
Crème Caramel
Chocolate Profiteroles
Lemon Sorbet [V]
Selection of Ice Cream
(Vanilla, Strawberry or Chocolate)
Vegan Ice Cream

[V] – Vegetarian

[VE] – Vegan

[GFO] – Gluten-free option

[VEO] – Vegan option

[GF] – Gluten-free

Please let us know if you have a food allergy or intolerance.