

Set Menu

1 Course £14 2 Courses £18 3 Courses for £22

Starters

Deep Fried Tempura Prawns served with Sweet Chilli Sauce
Prawns and Avocado Cocktail
Deep Fried Brie served with Cranberry Sauce [V]
Deep Fried Whitebait served with Tartare Sauce
Avocado and Tomato Platter with Avocado Vinaigrette [V] [VE]
Melon with Sorbet and Fruit Coulis [V] [VE]
Soup of the Day [V] [VE]
Garlic Bread with Cheese [V] [GFO] [VEO]

Mains

Cheeseburger and Chips (Choice of Beef, Chicken, Fish or Vegan) [GFO] *double up for + £4
Fish of the Day served with Mash Potato and Garlic Butter *add Tiger Prawns + £4
Beef Stew served with Rice
Spaghetti Bolognese
La Perla Lasagne al Forno [VEO] [GFO]
Cannelloni Fiorentina (Ricotta, Spinach and Basil rolled in a Pancake served with Tomato Sauce and Cheese) [V]
Chicken Parmigiana (Breaded Chicken Breast with Tomato Sauce and Cheese) served with Diced Potatoes and Onions
Prawns and Avocado Salad
Mushrooms Thermidor [V]
Fish Goujons served with Peas, Chips and Tartare Sauce
Deep Fried Calamari served with Tartare Sauce and Mixed Salad
Sausage and Mash served with Onion Gravy
Chicken Wings (choice of BBQ or Chilli Sauce) served with Skinny Fries

Sides

Spinach with Cream and Garlic £4.50
Cauliflower with Cheese £4.50
Deep Fried Courgettes £4.50
New Potatoes £3.50
Chips £3.50
Carrots £3.50
Cauliflower £3.50
Peas £3.50
Onion Rings £3.50
Sweet Potato Fries £5
Diced Potatoes with Onions £5
Mix Salad or Green Salad £3.50
Rice £3.50
Mash Potato £3.50
Mixed Vegetables £4.50
(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.