

Garlic Bread & Nibbles

Pizza Garlic Bread

Plain 4.95 With Cheese 5.95 With Tomato 5.95 With Tomato & Cheese 6.95

Ciabatta Bread

Garlic 3.95 With Cheese 4.95 With Tomato 4.95 With Tomato & Cheese 5.95

Bruschetta Romana 4.95 Ciabatta bread with fresh tomato, basil, onion and extra virgin olive oil

Marinated Olives 2.95



Soupe du Jour (V) 5.25

Served with fresh bread

Chef's Homemade Pate 7.50 Smooth chicken liver pate served with chutney and toast

Caesar Salad 8.95 Mixed leaf salad with croutons, diced chicken breast, bacon, anchovies and a Caesar dressing

Calamari Fritti 7.95

Fresh squid rings served with a sweet chilli dip and tartare sauce

Moules Mariniere 7.95 Steamed with shallots, garlic white wine and cream

> **Barbeque Spare Ribs** 8.50 Pork ribs cooked in barbeque sauce

Homemade Market Fish Cakes 8.50

Served with rocket and a sweet chilli and tartare dip

Garlic Mushrooms (V) 6.50 Button mushrooms marinated and cooked in garlic, white wine and cream

Antipasto Misto Sharing Platter 14.95 (Minimum 2 people) Traditional Italian platter of mixed salami, Parma Ham, mozzarella cheese, mixed olives and perperonata

Insalate Caprese (V) 6.95 Tomato and mozzarella slices with a fresh basil dressing

> **Devilled Whitebait** 6.50 With tartare sauce and lemon

Black Pudding Fritter 7.50 Deep fried served on red onion chutney topped with a poached egg



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Cheddar Cheese and Bacon Burger 14.95

Homemade burger, served with BBQ sauce, handcut chips, coleslaw and salad

Braised Lamb Henry 17.95

Shoulder of lamb, served with a rich red wine gravy, creamy mash and carrots

Chicken Provençal 16.95

Breast of chicken cooked with onions, mushrooms and a tarragon & tomato cream sauce, served with sautéed potatoes and green beans

Chicken Milanese 17.95

Bread crumbed chicken breast served with spaghetti pomodoro finished with fresh anchovies

16oz Pork Porterhouse 17.50

Served on mustard mash, sautéed savoy cabbage with pancetta topped with a rosemary and red wine jus

Cajun and Stilton Chicken 16.95

Chicken strips, with a garlic, mushroom and onion sauce cream sauce served with rice

Sauté of Beef Stroganoff 17.95

Fillet strips in a rich sauce with mushrooms, onions, gherkins, paprika and brandy. Served with rice

Spezzatino Italiana 17.95

Strips of beef fillet cooked with onions, mushrooms and sweet peppers, served in a tomato cream sauce served with rice

Veal Saltimbocca 22.95

Escalope of veal, wrapped in Parma Ham and pan fried with lemon and butter, served with dauphinoise potatoes and roasted fennel

8oz Fillet Steak 25.95

Pan-seared, 28 days hung 8oz fillet steak, cooked to your liking served with pan fried onions and mushrooms and homemade chips

8oz Sirloin Steak 18.95

Pan-seared, 28 days hung 8oz sirloin steak, cooked to your liking served with pan fried onions and mushroom and homemade chips



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Vegetariani e Pesce

Grilled Rainbow Trout 16.50

Served on a bed of crushed potatoes finished with a chive butter sauce and roasted fennel

Market Fish and Chips 16.95 Battered fish served with homemade chunky chips and crushed, minted garden peas

> Fresh Catch of the Day Market Price Please ask for today's spoils!

Roasted Vegetable Stroganoff (V) 14.95

Flavoured with brandy and paprika, served with savoury rice

Stuffed Bell Peppers (V) 14.95

Sweet peppers stuffed with a vegetable risotto topped with mozzarella served on a Provençal sauce

Baked Vegetable Lasagne (V) 13.95

Roasted vegetables, béchamel and layers of pasta topped with tomato sauce and mozzarella

Risotto Primavera (V) 14.50

Slow cooked Italian rice dish with courgettes, carrots, broccoli and beans

Sauces

Brandy and Peppercorn

Redcurrant & Rosemary Jus

Bourguignon

Port & Stilton

Diane

Béarnaise

All at 2.25

Sides

Hand Cut Chips 3.60 Sautéed Potato & Onion 3.60 Fresh Onion Rings 3.75 Garlic Mushrooms 3.40 Spinach & Garlic 3.40 Tomato & Onion Salad 3.25 Mixed Vegetables & Potatoes 3.95 Fried Onions and Mushrooms 3.20 Roasted Fennel 3.20



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Pasta e Risotti

Penne Chicken all'Arrabiata 6.95//11.95 Chicken strips in a spicy garlic and onion tomato sauce, finished with parsley

Spaghetti Carbonara 7.95//11.95 Shallots, pancetta, garlic, white wine, cream, parsley and parmesan

> **Smoked Haddock Risotto** 9.95//14.95 With garden peas, red onion and a soft poached egg

Spaghetti Meatballs 7.95//11.95 Homemade meatballs, served in rich tomato sauce

Seafood Risotto 15.95 Slow cooked traditional Italian rice dish, mixed seafood, garlic white wine and cream

> **Mushroom and Rosemary Risotto (V)** 7.95//14.95 Roasted peppers, mushrooms, garlic and fresh rosemary

Homemade Lasagne 6.95//10.95 Layers of pasta with Béchamel and Bolognese sauce, baked with mozzarella and parmesan cheese

Traditional Spaghetti Bolognese 7.95//10.95 Tossed with spaghetti topped with parmesan

Trio of Pasta 12.95pp (Minimum 2 people) Chef's selection of three pasta dishes

Salmon Ravioli 8.95//14.50 Served with prawns in a cream of tomato and brandy sauce

Spaghetti Aglio Olio e Peperoncino (V) 6.95//10.95

Spaghetti tossed in olive oil, garlic and fresh chilli

King Prawn & Chilli Spaghetti 18.95

Cooked in a fresh chilli, white wine and cream sauce with coriander

Penne al Tonno 7.95//10.95

Penne pasta served with flaked tuna fish in a tomato passata sauce with black pepper, capers and fresh chilli

Penne al Pesto (N) (V) 6.95//10.95

Penne pasta served with a green pesto and toasted crushed cashew nuts



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Margherita (V) 8.95 Tomato, mozzarella and oregano

Pepperoni 10.95 Tomato, mozzarella, spicy sausage and oregano

Caprino (V) 11.50 Tomato, mozzarella, goat's cheese, olives and oregano

Genovese 11.95 Tomato, mozzarella, prawns, chicken and pesto rosso

Italiana (N) 12.95 Tomato, Parma Ham, green pesto and Dolcelatte

> **Capricciosa (V)** 10.50 Tomato, mozzarella, mushroom, olives

Hawaiin 10.50 Tomato, mozzarella, pineapple and ham

New Yorker 14.95 Barbeque base, chicken, bacon and sliced red onion

Quattro Formaggi (V) 11.95 Simple tomato base with Chef's selection of cheeses

Ham & Mushroom 12.95 Tomato, mozzarella, Parma Ham and mushrooms

Tomato, mozzarelia, Farma nam ana mosiliooms

Hot 'n' Spicy 14.95 Arrabiata sauce, Cajun chicken strips, spicy sausage and mozzarella

Additional toppings from £1 each

Our pizzas are made with a homemade dough based on a secret family recipe from the famous La Braise pizzeria near Monte Carlo.

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Monte Carlo's Sunday Lunch

£9.95 1-course, £12.95 2-courses

To Start

Chef's Homemade Soup of the Day (V)

Served with sliced bread

Garlic Mushrooms

Sautéed mushrooms with garlic butter and parsley

Chicken Liver Pate

Served with toast and a tomato chutney

Black Pudding Fritter

A tower of black pudding and bacon on a red onion marmalade

Devilled Whitebait

With tartare sauce and lemon

To Follow

Chef's Roast of the Day

Served with roast and new potatoes, Yorkshire Pudding and seasonal vegetables

Chef's Homemade Nut Roast

Served with roast and new potatoes, Yorkshire Pudding and seasonal vegetables

Grilled Rainbow Trout

Seved on a bed of crushed potatoes finished with a lime and chive butter

Pepperoni Pizza

Tomato, mozzarella, spicy sausage and oregano

To Finish

Why not add a dessert for £4.50?

Monte Carlo Mess

Mixture of crushed meringue, fruit, and cream

Homemade Sticky Toffee Pudding

Served with vanilla ice cream

Selection of Mixed Ice Creams

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