



Restaurant - Bar - Grill

If you have a food allergy or a special dietary requirement, please ask your waiting staff.
(Vegetable Cooking Oil is used in our Restaurant which contains genetically modified soya bean. Please inform server of allergies towards soya).

Gluten Free Main Menu

STARTERS

Italian Burrata & Dry Aged Parma Ham with Extra Virgin Olive Oil	£ 11
Mozzarella, Tomato and Avocado Salad with Balsamic Glaze (v)	£ 9
Atlantic Peeled Prawns with Classic Seafood Sauce	£ 10
Roy's Homemade Minestrone Soup (v)	£ 7
Pan Fried King Prawns, Garlic and Chilli Butter & Spring Onions	£ 11

SALADS

Scallops & King Prawns with Apple Salad & Balsamic Glaze	£ 16
Fillet of Seabass Salad with Tomatoes, Cucumber & Mint Vinaigrette	£ 15

PASTA

Seafood Spaghetti with Scallops, King Prawns, Crayfish, Tomato, Chilli & Garlic Sauce	£ 20
Spaghetti Bolognese with Traditional Meat Sauce	£ 13
Spaghetti Pomodoro with Tomato, Garlic & Olive Oil (v)	£ 10
Spaghetti Carbonara with Bacon, Eggs & Parmesan (veg. or meat option)	£ 13
Spaghetti with Chicken, Spinach, Black Garlic & Truffle Oil	£ 15
Spaghetti with Scallops, King Prawns & Black Garlic	£ 17
Penne 'Aqua' with King Prawns, Rocket, Chilli & Parmesan	£ 16
Penne with Smoked Salmon & Cream	£ 16
Penne Zucchini with Chilli, Courgettes & Tomato (v)	£ 12
Tagliatelle <i>Kathy</i> with Ham, Mushrooms & Cream Sauce	£ 14
Roy's Spaghetti Alfredo (choice of Chicken or King Prawns)	£ 16
Mushroom Risotto with Wild Mushrooms, White Wine & Cream (v) (add Parmesan)	£ 15
Grilled Chicken, Lemon & Fresh Asparagus Risotto	£ 15



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GRILL

(Served with Rice and a GF Side Dish)

Grilled Lamb Cutlets with Mint Sauce	£ 25
Chicken Isabella Cooked in White Wine with Garlic, Mushrooms & Cream Sauce	£ 20
Chicken Lilliana Cooked in Tomato, Cream, Pamesan, Chilli & Mustard Sauce	£ 20

STEAKS *(Served with Rice and a GF Side Dish)*

Our steaks are cooked on a synergy grill keeping the meat moist and full of flavour.

Choice of:	Sirloin 330g	£ 26
	Ribeye 330g	£ 28
	Fillet 250g	£ 30

SEAFOOD

(Served with Rice and a GF Side Dish)

Wild British Seabass Fillet with Garlic Butter (sauce on the side)	£ 20
Wild British Monkfish cooked in White Wine with a Mushroom, Garlic & Cream Sauce	£ 22
Grilled King Prawns Cooked in a Tomato, Nduja Sauce with Spring Onions	£ 21

GF SIDES

Rice	£ 4	Sauteed Zucchini	£ 4
Mixed Salad	£ 4	Peas	£ 4
Tomato, Rocket & Parmesan Salad	£ 4	Green Beans	£ 4
Tenderstem Broccoli	£ 4		

DESSERTS

Daily Choice of Homemade Desserts	£ 8
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