

Chefs Blackboard Specials

Starters

DUCK PARCELS £6.50

shredded Barbary duck breast wrapped in filo served with a hoi sin sauce

SPICEY BLACKPUDDING £5.50

Chunks of black pudding cooked in a spicy Cajun batter served with a Sweet chilli beetroot salad & a garlic mayo

SPICEY LAMB PITTA £6.75

pulled lamb cooked with onions, garlic, peppers, jalapeños, and tomatoes with a sweet chilli mayo served in a mini Pitta bread

BREADED CAMEMBERT £5.95

wedges of French camembert bread crumbed & deep fried served with a warm red current jelly

PASTA VONGOLE

clams, mussels, chilli, garlic, olive oil & lemon juice tossed in linguine pasta

This dish can be served as a Starter for £6.25 or a main course for £9.95

Main Course

HORSERADISH FILLET £18.95

medallions fillet Steak cooked to your liking served with a Horseradish, cream & leek sauce & parsnip crisps

STUFFED CHUMP OF LAMB £17.50

boneless chump of lamb stuffed with Cumberland sausage, black pudding, garlic & rosemary
Served on a bed of Lyonnaise potatoes with a redcurrant Jus

CHORIZIO CHICKEN £15.50

breast of Chicken stuffed with chorizo sausage served with a hot n spicy tomato sauce

COD FILLET £16.00

Fresh cod fillet griddled and served on a bed of dauphinoise potatoes & oven baked fresh cherry tomatoes & peppers with fresh basil

All Main courses are served with
Vegetables & potatoes or homemade chips
Unless otherwise stated

Puccini
R E S T A U R A N T