

Rosé Wines

175ml 250ml Bottle

Il Caggio Pinot Blush ITALY 2 **£6.50 £8.50 £22.95**
Clean and fresh with hints of bright red fruit and a crisp, refreshing palate.

Zinfandel **£6.95 £8.95 £23.95**

Rosé CALIFORNIA 3
An easy drinking rose wine, full of strawberry and raspberry fruit aromas from grapes harvested in California. Light-bodied and refreshing, this wine is rich in flavours of red berry fruits.

Diamarine Provence Rosé FRANCE 1 **£28.95**
Pale pink, very expressive on the nose. Deliciously tangy on the palate with fresh fruit and citrus peel aromas leading to a very elegant finish.

Red Wines

175ml 250ml Bottle

Montefrio Tempranillo SPAIN A **£6.50 £8.50 £22.95**
This is a soft, easy drinking dry red wine full of delicious ripe fruit flavours.

Pelusas Merlot CHILE B **£6.95 £8.95 £24.95**
This wine is deep red in colour with violet highlights. It offers intense aromas of red fruits and plums, overlaid with pleasant notes of wood.

Shiraz AUSTRALIA B **£6.95 £8.95 £24.95**
This is a smooth, full-bodied red wine blended from Shiraz with a touch of Tempranillo, bringing you typical ripe black fruit flavours with a hint of cherry.

Primitivo ITALY B **£27.95**
A lovely red displaying plum, cherry, marmalade & tobacco aromas with a good structure & balance between soft tannins & acidity.

Arnegui Rioja SPAIN C **£28.95**
Deep cherry red in colour with purple shades. The bouquet is a luscious, fruity scent of sweet cherries and blackberries.

Zacagnini Montepulciano d' Abruzzo ITALY C **£29.95**
Intense aromas of violets & berries, a full-bodied robust wine with well balanced & soft tannins.

Pascual Toso Limited Edition Malbec ARGENTINA D **£31.95**
Aromas of plums and a palate of blackberry and plummy fruit. Rich and long with smoky oak and vanilla.

Montigoli Amarone Della Valpolicella ITALY E **£57.95**
An intense ruby red colour, garnet red, the olfactory profile of the Amarone.

Masi Costasera Amarone Classico ITALY E **£75.95**
Produced using the appassimento method of grape drying, this is a rich and beautifully balanced wine with a complex, lingering finish.

Beers & Spirits

HALF PINT PINT

Draught Beers

Peroni Nastro 5.1% HALF PINT **£3.10** PINT **£5.95**

Madri 4.6% HALFPINT **£3.10** PINT **£5.95**

Bottled Beers and Cider

Peroni Libera 0% 330ML **£4.75**

Moretti 4.6% 330ML **£4.75**

Corona Extra 4.6% 330ML **£4.75**

Peroni Gluten Free 5.1% 330ML **£4.95**

Bulmers 4.5% 500ML **£5.25**

Kopparberg 4.0% 500ML **£5.25**

Rekordelig 4.0% 500ML **£5.75**

Efes Draft Lager 5.0% 500ML Bottle **£5.75**

Gin Paradise

All gin below is served 50ml with tonic water. All other gins ask server for details

Pink Gin **£8.50**

Gordon's 3.75% **£8.50**

Kopparberg 3.75% **£8.50**

Brockmans 40% **£8.50**

Whitley Neill 43% **£8.50**

Bombay Sapphire 40% **£8.50**

Tanqueray 10 40.3% **£8.50**

Tanqueray Sevilla 41.3% **£8.50**

Malfy 41% **£8.50**

Gin Mare 42.7% **£9.50**

Hendrick's 41.4% **£8.50**

Slingsby 42% **£8.50**

Liquers

Amaretto • Sambuca • Limoncello **£3.95**

Gran Marnier • Tequila • Cointreau

Drambuie • Baileys • Tia Maria

Martini Bianco • Martini Rosso **£3.95**

Martini Extra Dry • Cinzano • Bacardi

Malibu • Archers • Sherry • Port

Navy Rum

Soft Drinks

Coca Cola • Diet Coke • Sprite • Fanta **£3.95**

Orange • Still or Sparkling Water • Fresh

Orange Juice • Apple Juice • J20

Appetiser

Soda Water • Tonic Water • Ginger Ale **£2.95**

Cordial **£0.95**



A'La Carte Menu

Opening Times

Wednesday to Friday: 5.00pm–10.00pm

Saturday: 1.00pm–10.00pm

(Last orders Weds–Sat 9.45pm)

Sunday: 1.00pm–8.00pm

(Last orders Sun 7.30pm)

Monday to Tuesday: Closed

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a taste of the
mediterranean

White Wines

175ml 250ml Bottle

Il Caggio Pinot Grigio ITALY 1 **£6.50 £8.50 £22.95**
This delicately refreshing dry white is lemon yellow in colour. On the palate flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

Pelusas Sauvignon Blanc **£6.95 £8.95 £24.95**

CHILE 2
Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

Chardonnay **£6.95 £8.95 £24.95**

AUSTRALIA 2
Crisp, fresh & flavoursome wine, full rich & citrusy.

Dudleys Stone Chenin Blanc SOUTH AFRICA 1 **£25.95**
This Chenin Blanc is pale straw in colour with sumptuous aromas of peach and melon. These characteristics are echoed on the palate.

Arnegui Rioja White SPAIN 2 **£26.95**

Clear straw yellow with greenish hues. It holds a bouquet of white flowers, tangerines, banana, orange peel and other citrus fruits with a subtle hint of passion fruit.

Beranger Picpoul De Pinet FRANCE 1 **£28.95**

A burst of aromatic complexity: notes of citrus fruit (grapefruit, lemon and lime), floral notes (white flowers, linden leaves, hawthorn blossom)

Pulpo Albarino SPAIN 1 **£29.95**

The wine is bright, pale lemon in colour with hints of apple green. Aromas of white flowers, hints of peaches and apricots lead to a fresh, fruity palate and an enjoyable finish.

Aulico Gavi Di Gavi ITALY 1 **£35.95**

This wine has a delicate pale straw colour with highlights of green. The fragrant fresh nose displays notes of a floral, green fruit character with a mineral undertone.

Prosecco & Champagne

Il Caggio Prosecco ITALY 2 **£8.00 £26.00**

Il Caggio Prosecco Rose ITALY 2 **£8.00 £26.00**

Jacques Bardelot Champagne FRANCE 1 **£50.00**

Mumm Cordon Rouge Nv FRANCE 1 **£75.00**

Moet & Chandon Brut Nv FRANCE 1 **£85.00**

Bollinger Special Cuvee FRANCE 1 **£95.00**

Laurent - Perrier Rose Nv FRANCE 1 **£125.00**

Don Perignon FRANCE 1 **£350.00**

Rum

SINGLE **£4.75**

Malibu **£4.75**

Bacardi **£4.75**

Navy Rum **£4.75**

Kraken **£4.75**

Vodka

DOUBLE WITH MIXER

Smirnoff 38% **£7.75**

Ciroc 40% **£8.50**

Belvedere 40% **£8.50**

Grey Goose 40% **£8.50**

AU 40% **£8.50**

TASTING GUIDE



DISCLAIMER

We cannot guarantee our food has not come into contact with nuts or any other allergens or their derivatives and our menu descriptions do not contain all ingredients

Please ask your server before ordering if you have any particular allergy or requirement

A full list of ingredients used in each dish is available for your peace of mind

Service charge is not included, however an optional service charge of 10% will be added to parties of 10 or more

We accept all major debit cards

Starters

Bruschetta v <small>CAN BE MADE GF</small>	£8.50
Toasted ciabatta bread topped with chopped tomato, red onion and basil with rocket and parmesan shavings	
Pate Maison <small>CAN BE MADE GF</small>	£8.75
Homemade chicken liver pate with brandy and port. Served with toast and red onion marmalade	
Mozzarella in Carrozza v	£8.50
Breaded mozzarella cheese served with tomato and basil sauce	
Champignons au Cognac v GF	£8.50
Whole mushrooms in a sauce of garlic, white wine, brandy and fresh cream	
Croquetas v	£8.50
Vegetable and mature cheddar cheese croquettes served with brava sauce	
Mozzarella and Pesto Arancini v	£8.50
Breaded rice balls stuffed with mozzarella and pesto. Served with Napolitana sauce	
Insalata Caprese v GF	£8.95
Sliced fresh baby mozzarella and tomatoes salad with olive oil, basil and balsamic dressing	
Pizza All' Aglio v	£8.95
Thin crust pizza base with tomato sauce and garlic butter or with cheese extra £1.95	
Albondigas con Chorizo	£8.95
Spanish style beef and chorizo meatballs in tomato sauce topped with mozzarella	
Moules Mariniere GF	£9.50
Large green shell mussels cooked in white wine, chilli garlic and fresh cream	
Calamari Fritti	£9.75
Crispy calamari rings and courgette, served with house made tartare sauce	
Ensalada La Palmera GF	£9.95
Goat cheese and figs cigars wrapped in serrano ham. Served on bed of salad	
Galette de Poisson	£9.95
Homemade cod and salmon fishcakes served with salad and mango salsa	
Cocktail di Gamberetti GF	£10.95
Juicy Greenland prawns on a bed of lettuce, topped with home-made marie-rose sauce	
Antipasto Misto GF	£12.95
Selection of cured meats and cheeses	
Gamberoni all'aglio e Pepperoncino GF	£11.95
Sauteed king prawns in garlic butter, chilli, white wine and fresh parsley	
King Prawns and Chorizo GF	£11.95
Served on bed of mixed leaves salad	

Childrens Menu £13.95

For Children up to the age of 12

- Macaroni Cheese
- Chicken Goujons & Chips
- Small Pizza (From the main menu)
- Small Pasta (From the main menu)

Plus Ice Cream And Soft Drink

Pizzas

Margherita v	£12.95
Tomato sauce, mozzarella cheese and oregano	
Vegetariana v	£14.95
Tomato sauce, mozzarella cheese and a selection of char grilled vegetables	
Pepperoni	£14.95
Tomato sauce, mozzarella cheese and spicy pepperoni, onions and peppers	
Prosciutto e Funghi	£14.95
Tomato sauce, mozzarella cheese, ham and mushrooms	
Pollo e Pesto	£14.95
Tomato sauce, mozzarella cheese, chicken, onions, mushrooms and pesto	
BBQ Chicken	£14.95
Tomato sauce, mozzarella cheese, BBQ chicken and onions	
Quattro Formaggi v	£14.95
Tomato sauce and selection of cheeses	
Rustica	£14.95
Tomato sauce, mozzarella cheese, salami, ham, pepperoni and sliced chorizo	
Cajun Pizza	£14.95
Tomato sauce, mozzarella cheese, pepperoni, diced Cajun spiced chicken, peppers, and red onions	
Italiana	£14.95
Tomato sauce, mozzarella cheese, parma ham, rocket and parmesan shavings	
Yayla Pizza	£14.95
Tomato sauce, mozzarella cheese, slices of Turkish sausage, free range egg, onions, peppers and sumac chilli	
Calzone Kiev	£14.95
Folded pizza stuffed with mozzarella cheese, chicken breast, spinach, garlic butter and topped with tomato sauce	
Calzone Della Casa	£14.95
Folded pizza stuffed with mozzarella cheese, ham, pepperoni, salami, chorizo and topped with tomato sauce	
Salmon Pizza	£16.95
Mozzarella cheese, smoked salmon cherry tomato and rocket	
La Palmera	£16.95
Tomato sauce, mozzarella cheese, goat cheese, caramelized onions, chicken, peppers, pesto and rockets	
Marinara	£16.95
Tomato sauce, mozzarella cheese, mixed seafood, onions and peppers	

Pasta

Spaghetti Bolognaise	£13.95
Spagettia pasta tossed with a rich traditional meaty bolognaise sauce	
Penne Carbonara	£14.95
Smoked pancetta, cream, egg yolk, parmesan cheese and black pepper	
Pasta Con Verdure v	£14.95
Penne pasta tossed with a selection of char-grilled vegetables, tomato sauce and topped with rockets	
Caserecce Arrabiata	£14.95
Pepperoni sausage, olives, chilli, garlic and tomato sauce	
Lasagna al Forno*	£15.95
Layers of egg pasta with rich bolognaise and bechamel sauce topped with mozzarella cheese	
Penne Pollo Pesto	£15.95
Chicken, onion, pesto, cream, pine kernels and spinach	
Risotto di Pollo OR Vegetarian	£16.95
Arborio rice with chicken, mushrooms and petit pois or with a selection of vegetables in white wine, tomato and fresh cream	
Spinach and Ricotta Cannelloni* v	£15.95
Tubes of egg pasta filled with ricotta cheese and spinach, oven baked with nopoletana and bechamel sauce. Topped with pine kernels and rockets	
Tagliatelle Pollo Funghi	£15.95
Strips of chicken, sun dried tomato, mushrooms, tomato sauce and a touch of fresh cream	
Pasta al Forno	£15.95
Caserecce pasta tossed with ham, chicken, chorizo, pepperoni, bolognaise topped with mozzarella cheese and oven baked	
Tagliatelle al Salmone	£15.95
Long strips of egg pasta, delicately tossed in a sauce of fresh creamy tomato, tarragon, fresh & smoked salmon and petit pois	
Risotto Pescatore	£17.95
Arborio rice with mixed seafood, roast pepper, petit pois white wine and tomato sauce	
Spaghetti di Mare	£17.95
Mixed seafood, onion, garlic, white wine and tomato sauce and petit pois	
Moussaka*	£16.95
Classic Greek dish with layers of sliced aubergine, potatoes, beef mince. Topped with a thick cheese sauce and served with a Greek salad	

ALL PASTA DISHES EXCEPT * CAN BE MADE GF. PLEASE ASK YOUR SERVER

Main Courses

<small>All main courses are served with a choice of vegetables or sauteed potatoes or home-made fries (except *)</small>	
Pollo alla Griglia*	£17.95
Grilled chicken breast on a bed of mixed leaf salad	
Supreme de Volaille	£18.95
Breast of chicken in a superb sauce of mushrooms, white wine, fresh cream and mustard	
Pollo Pesto Spinach	£18.95
Chicken breast with onions, garlic, pine kernels and spinach in a creamy pesto sauce	
Pollo al Chillindron	£18.95
Chicken breast with a sauce of mixed bell peppers, onions, chilli, garlic, white wine, tomato and fresh herbs	
Pollo Rosmarino	£18.95
Chicken breast topped with smoked streaky bacon with a light sauce of white wine, rosemary and fresh tomato	
Moroccan Lemon Chicken	£18.95
Traditional Moroccan dish of tender and juicy chicken legs cooked with preserved lemon, onions, saffron, green olives and Moroccan spices	
Salmone alla Griglia*	£19.95
Grilled salmon fillet on a bed of mixed leaf salad	
Salmone Con Gamberetti	£21.95
Grilled salmon fillet with king prawns, New Zealand mussels, dill and tarragon in a creamy white wine sauce	
Gambas al Coco*	£21.95
Sauteed king prawns with peppers, shallots, chilli, coconut and cream sauce, served with a timbale of rice	
Sea bass Fillets & King Prawns	£23.95
Served with lobster bisque sauce	
Bistecca Paesana	£24.95
Grilled sirloin steak with shallots, garlic, chilli, fresh ginger, red wine and a touch of cream	
Steak Bordelaise	£24.95
Sirloin steak cooked to your liking with a red wine and shallots reduction and a hint of thyme	
Boeuf Bourguignon*	£24.95
A classic French dish of tender beef slow cooked in smoked bacon, shallots, button mushrooms in a rich red wine gravy. Served with thyme mash	
Moroccan Lamb*	£24.95
Slow cooked lamb shank in Moroccan spices, topped with caramelized apricots and toasted almonds. Served with a side of saffron rice	
Filetto Rossini	£33.95
Fillet steak cooked to your liking, topped with crouton and pate with Madeira wine reduction	
Grilled Fillet Steak	£33.95
Prime fillet of beef served with a choice of diane sauce or green peppercorn sauce or plain	

ALL DISHES IN THIS SECTION CAN BE MADE GF. PLEASE ASK YOUR SERVER

Vegetables and Side Salads

All our salads are served with our own house dressing

Home Made Fries	£3.95	Vegetables of the Day	£3.95
Sauteed Potatoes	£3.95	Mixed Olives and Feta	£3.95
Patatas Bravas	£4.50	Mixed Salad	£4.50
Tomato and Red Onion Salad	£3.95	Greek Salad	£5.95
Green Salad	£3.95	Rocket and Parmesan Salad	£5.95

Please Check Our Specials Board For The Latest Specials

Also See Our Early Evening Menu For Outstanding Value



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(Last orders Sun 7.30pm)

Monday to Tuesday: Closed

Starters

Bruschetta v <small>CAN BE MADE GF</small>	£8.50
Toasted ciabatta bread topped with chopped tomato, red onion and basil with rocket and parmesan shavings	
Pate Maison <small>CAN BE MADE GF</small>	£8.75
Homemade chicken liver pate with brandy and port. Served with toast and red onion marmalade	
Mozzarella in Carrozza v	£8.50
Breaded mozzarella cheese served with tomato and basil sauce	
Champignons au Cognac v GF	£8.50
Whole mushrooms in a sauce of garlic, white wine, brandy and fresh cream	
Croquetas v	£8.50
Vegetable and mature cheddar cheese croquettes served with brava sauce	
Mozzarella and Pesto Arancini v	£8.50
Breaded rice balls stuffed with mozzarella and pesto. Served with Napolitana sauce	
Insalata Caprese v GF	£8.95
Sliced fresh baby mozzarella and tomatoes salad with olive oil, basil and balsamic dressing	
Pizza All' Aglio v	£8.95
Thin crust pizza base with tomato sauce and garlic butter or with cheese extra £1.95	
Albondigas con Chorizo	£8.95
Spanish style beef and chorizo meatballs in tomato sauce topped with mozzarella	
Moules Mariniere GF	£9.50
Large green shell mussels cooked in white wine, chilli garlic and fresh cream	
Calamari Fritti	£9.75
Crispy calamari rings and courgette, served with house made tartare sauce	
Ensalada La Palmera GF	£9.95
Goat cheese and figs cigars wrapped in serrano ham. Served on bed of salad	
Galette de Poisson	£9.95
Homemade cod and salmon fishcakes served with salad and mango salsa	
Cocktail di Gamberetti GF	£10.95
Juicy Greenland prawns on a bed of lettuce, topped with home-made marie-rose sauce	
Antipasto Misto GF	£12.95
Selection of cured meats and cheeses	
Gamberoni all'aglio e Pepperoncino GF	£11.95
Sautéed king prawns in garlic butter, chilli, white wine and fresh parsley	
King Prawns and Chorizo GF	£11.95
Served on bed of mixed leaves salad	

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Sautéed king prawns with peppers, shallots, chilli, coconut and cream sauce, served with a timbale of rice	
Sea bass Fillets & King Prawns	£23.95
Served with lobster bisque sauce	
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Grilled Fillet Steak	£33.95
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ALL DISHES IN THIS SECTION CAN BE MADE GF. PLEASE ASK YOUR SERVER

Childrens Menu £13.95

For Children up to the age of 12

Macaroni Cheese
Chicken Goujons & Chips
Small Pizza (From the main menu)
Small Pasta (From the main menu)

Plus Ice Cream And Soft Drink

Please Check Our Specials Board For The Latest Specials

Also See Our Early Evening Menu For Outstanding Value