

# NIGHT TIME

## Antipasti / Starters

Chargrilled Bread chilli jam and pesto 3.00	Soup of the day and fresh bread 4.50	Olives, breads, balsamic and extra virgin olive oil 3.50
Warm goats cheese with pickled beetroot 4.50/6.00	Pan fried mackerel with confit tomato salsa verdi 4.50/6.00	Tiger prawn pil-pil with chili bread and fresh lemon 4.00/6.95
Roasted fig and Parma ham, honey mustard dressing 4.50/7.00	Seared tuna Carpaccio with black olive and sundried tomato dressing 5.00/7.00	Tomato and basil risotto, balsamic mayonnaise 4.50/ 6.00
Chorizo, peas and feves 4.50	Francesca calzone with sweet chili dip 5.50/7.50	Chilled marinated beef with blue cheese, pickled shallots and rocket 6.50
Braised haricot beans and garden herbs 4.50	Artisan meats and cheeses 6.00	Black pudding, baby potato, shallots and a poached egg 6.25
Baby gem salad with garlic dressing, fresh anchovies croutons and chicken 7.95	Balsamic roasted beef tomato with mozzarella and pesto 7.50	

## Main meal

Chargrilled rib-eye with Confit tomato and sautéed mushrooms 19.50	Grilled sea trout, med crushed potatoes, almond caper butter 13.50	Spaghetti with cherry tomatoes, mozzarella, rocket and pesto 7.95 (v)
Triple cooked chips        £3.00	Jakes lamb burger with minted yoghurt, triple cooked chips 12.95	Wild mushroom risotto with rocket and parmesan 7.95 (v)
Roasted chicken breast, crispy pancetta & white bean cassoulet 13.95	Pan fried seabass, olive oil mash Tomato salsa 14.95	Jakes vegetable cannelloni , goats cheese, rocket and parmesan (V) 7.95
Jakes spicy meat ball penne bake with garlic bread 8.95		

## Pizza

"Diavola" with pepperoni, chili oil rocket and parmesan 8.50	Smoked salmon, anchovy and caramelized onion with rocket and dill crème fraiche 8.75	"Liguria" marinated chicken and basil pesto 8.75
Margherita pizza with fresh tomato, mozzarella and basil 7.50	"Francesca" mozzarella, san marzano tomatoes, field mushrooms, red onion, artichokes and mixed peppers 8.75	Jakes meat feast, with parmesan and rocket 9.25

## Dessert

Jakes tiramisu 5.00	Hot chocolate fondant with white chocolate sauce 5.50	Meringue nest with Poached berries and vanilla cream 5.00
Jakes cheese platter, figs, tomato chutney and fresh bread 6.50	Vanilla Pannacotta with raspberry and toasted almonds 5.50	Banoffee cheese cake, bananas, caramel and chocolate 5.00

# DRINKS

## ALCOHOLIC DRINKS

<b>Draught Peroni</b>	<b>£2.00/£4.00</b>
<b>Bottle of Magners Cider</b>	<b>£3.40</b>
<b>Black Sheep (500ml bottle)</b>	<b>£3.00</b>
<b>Black Sheep Golden Sheep (500ml Bottle)</b>	<b>£3.10</b>
<b>Guinness</b>	<b>£3.40</b>

## COCKTAILS

### Mojito

Bacardi Run stirred with Lime Juice, sugar, mint leaves and a splash of soda

**£4.50**

### Cosmopolitan

Vodka, Cointreu, Cranberry juice

**£4.50**

### Long Island Ice Tea

Bacardi, Cointreau, Tequila, Vodka, Gin, Lime, dash of Coke

**£5.00**

### Black Russian

Vodka, Kahlua, Coke

**£4.00**

### White Russian

Vodka, Kahlua, Milk, Creme

**£4.00**

### Chamaretto

Amaretto, Chambord, served chilled

**£4.50**

## COLD DRINKS

Harrogate Spa Water; Still/Sparkling

330ml **£2.00**

750ml **£3.60**

Fresh Orange Juice **£2.00**

San Pellegrino; Orange/Lemon **£2.00**

Coca-Cola/Diet Coca-Cola **£2.25**

Wine by the glass (175ml)

White

Cattarato-Chardonnay, Lupo Nero Bianco Sicily **£3.50**

Pinot Grigio del Veneto, Rocca Estate 2010 **£3.90**

Suavignon Blanc

Hidden Bay, Marlborough New Zealand **£ 4.95**

Rosé

Zinfandel-Negroamaro Rosato, Lupo Nero, Sicily **£3.50**

Red

Zinfandel-Negroamaro, Lupo Nero Rosso, Puglia **£3.50**

Tempranillo, Vega roble 2010 **£3.70**

**See our wine list for our full selection of wines, spirits & liqueur coffees.**