# TWENTY ONE RESTAURANT

£17.50

### **EARLY EVENING MENU**

## AVAILABLE WEDNESDAY TO FRIDAY 5PM - 6.45PM STARTER & MAIN COURSE £17.50

Includes a Complimentary Bottle of House Wine per Couple
Offer Not Valid on Saturdays

NB: Promotional Wines Cannot be exchanged or upgraded for any other Wines on our List. Due to Licensing Regulations, all wines must be consumed within the premises. We allocate 1HR & 45 MIN for you to enjoy this Menu.

Crusty Altamura Bread, Virgin Olive Oil, Balsamic Glaze to share £3.25

### STARTERS

Homemade Minestrone Soup or Chef's Soup of the Day, Crusty Italian Bread
Bruschetta of the Day ( Please ask your Server)
Homemade Chicken Liver Pate, Brioche, Spiced Tomato Chutney
Homemade Meatballs, Tomato Sauce, Garlic Bread
Haggis Pakora, Spiced Onions, Raita Dip
Antipasto of Italian Cured Meats & Cheese (£2.50 supp.)
Deep Fried Calamari, Roasted Garlic Mayo
Prawn Salad "Twenty One Style"
Stew of Mussels & Clams, Spicy Tomato Sauce, Garlic Bread
Tomato & Mozzarella Salad, Pesto Dressing

### MAINS

Dish of the Day (Please ask your Server)

Traditional Homemade Steak Pie , Seasonal Vegetables & Potatoes

Strips of Breast of Chicken served with a Creamy Pepper Sauce, Basmati Rice

Veal Milanese served with Spaghetti Napoli (£4.50 supp.)

8oz Rib Eye Steak, served with Chips (£6.50 supp.) Selection of Sauces available (£2.50 supp.)

Fillet of Sea Bass , Caper, Chilli & Lime Butter, Seasonal Vegetables & Potatoes

Fresh Haddock Goujons, Chips, Tartar Sauce

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Traditional Homemade Lasagne al Forno, Garlic Bread

Spaghetti with Homemade Meatballs

Penne "Twenty One Style ", Pancetta, Peas , Mushrooms, Tomato & Cream

Risotto of Roasted Vegetables & Tomatoes