AVAILABLE FRIDAY AND SATURDAY FROM 6:00PM

baked ciabatta w. balsamic oil (VG) - 3.25 baked ciabatta with balsamic and olive oil dip

## arancini-6.95

Savoury breaded fried balls of arborio rice, flavoured with rich tomato and Parmesan, served on a bed of rocket, with a pomodorodip
posh cheese on toast - 6.75
a Stray's classic, ciabatta toasted with a delicious cheese \& chive mix and served with a fresh side salad
garlic flat bread (V) - 5.95
served with fresh rosemary
garlic and cheese flat bread - 6.50 topped with mozzarella and Parmesan

- add caramelised red onion - 0.75
tomato pesto flat bread - 6.85 with pesto, rich tomato sauce, Parmesan \& rocket

mixed olives marinated in herbs de Provence
patatas bravas (VG/GF) - 4.50 crispy roasted potatoes served in our spicy tomato sauce sprinkled with smoked paprika and fresh chopped parsley

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\text { gambas pil-pil (GF) - } 7.50
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pan-fried king prawns in garlic and chilli butter, a dash of smoked paprika, finished with chopped parsley \& lemon
courgette fries (V) (GF) - 3.95
deep fried in seasoned corn flour
albondigas - 7.95
beef meatballs in a rich tomato sauce, topped with melted mozzarella and fresh basil leaves
calamari (GF) - 8.50
lightly battered \&fried squid rings served with tarragon aioli
chorizo and white beans (GF) - 7.50 classic spicy chorizo, cooked in red wine with white beans

Spanish mixed platter-18.00 Manchego, goat's cheese, chorizo, Serrano ham, grapes, mixed olives, roquito pearls, caramelised onion chutney, baked ciabatta, slow roasted tomatoes and quince paste

chicken and mushroom (GF) (S) - 15.75 chicken breast, mixed mushrooms, rosemary \& parmesan

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\text { verde (GF/ VG) (S) - } 15.00
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courgette, broad beans, garden peas, spinach and mint, garnished with smoked paprika and fresh parsley
seafood (GF) (S) - 16.50
mixed seafood with parmesan, garden peas, tarragon,
lemon and capers

chicken Serrano - 16.00
chicken escalope, sage and Serrano, with a white wine butter sauce, Tuscan potatoes \& field mushroom
sea bass (GF) - 16.75
grilled sea bass on a bed of wilted spinach, served with Tuscan potatoes and risotto, finished with lemon oil, capers and guacamole
$80 z$ ribeye steak - 18.00 served with chunky chips, onion rings, roasted beef tomato and field mushroom - add peppercorn sauce for 1.99

## 120 rump steak - 15.75

served with chunky chips, onion rings, roasted beef tomato and field mushroom - add peppercorn sauce for 1.99

in a sesame seed bun with beef tomato, slaw*, onion rings and chunky chips

## the 712-14.50

$1 / 4$ pound beef patty, American cheese, bacon, BBQ pulled pork, Catalina dressing, baby gem, gherkin \& mustard mayo
the chicken chorizo-14.00
breaded chicken burger, chorizo, sweet chilli mayo, pickled red onion and rocket
the garden burger (VG) - 14.50 served in a sesame seed bun, vegan burger, vegan cheese, guacamole, baby gem, pickled red onion and gherkin and *small side salad
the mamma mia-13.75
$1 / 4$ pound beef patty with salami, Serrano, mozzarella, rocket, pesto mayo and crispy onions

margherita (V) *-10.95
classic and simple, served with fresh basil and extra virgin olive oil
five cheese (V) - 12.95
mozzarella, goats cheese, Lincolnshire blue, cheddar and Parmesan
veg supreme (V) * - 12.50
cherry tomato, roasted peppers, roquito pearls, spring onion, courgette, field mushroom, spinach \& lemon oil
meat feast - 14.00
chorizo, salami, meatballs, harissa chicken \& Serrano
BBO pulled pork \& chicken - 13.50 pulled pork, red onion, chicken, roasted peppers \& BBQ sauce

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\text { fungi }(\mathrm{V}) *-12.25
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sliced field mushroom, mascarpone and fresh tarragon

## salmoné - 13.75

rocket, smoked salmon, mascarpone, guacamole and capers

> rocket Serrano - 13.25
> Parmesan, rocket, Serrano and extra virgin olive oil

## * can be vegan

## PIZZA TOPPINGS

mozzarella-1.20 | goat's cheese-1.20 blue cheese - 1.30 | cheddar-1.20 Parmesan - 1.40
cherry tomato $-0.70 \mid$ roquito pearls -0.70 courgette - 0.60 । capers - 0.50 guacamole-0.80| rocket-0.60 red onion -0.60 | spring onion -0.50 roasted peppers -0.60 field mushroom - 0.75
chorizo-1.50 | Serrano-1.50 salami-1.50| meatballs - 1.50 harissa chicken - 1.3
pulled pork-1.30 smoked salmon - 1.75 mascarpone - 1.50

tagliatelle rosa (S) - 15.75 Tagliatelle with creamy tomato sauce, smoked salmon, chorizo and tarragon
farfalle bolognaise (S) - 13.75 farfalle, bolognaise sauce, finished with deep fried sage
linguine polpette (S) - 15.50 red wine-marinated meatballs, rich tomato sauce, fla mushrooms, caramelised red onions and fresh parsley
farfalle giardino (VG) (S) - 13.75
oregano-roasted peppers, flat mushrooms, cherry tomatoes, courgette, and spinach, cooked with thyme, garlic oil, finished with paprika and deep-fried sage
linguine pollo gamberetti (S) - 15.75 king prawns, chicken, spinach, roquito pearls in a creamy harissa sauce finished with parsley

chunky chips (V)-4.00 served with aioli
onion rings (V)-4.00 served with aioli
side salad (VG) - 4.00
mixed leaves, cucumber, cherry tomato, red onion, dressed in extra virgin olive oil, with balsamic glaze
slaw (GF) (V) - 3.75
shredded red cabbage, red onion, carrot and fresh coriander with lime and mayo

Tuscan potatoes (GF)-4.00
well-seasoned and crispy - roasted potatoes with rosemary and flaky sea salt

## TARY INFORMATION

Items marked (S) can also be made in smaller portions
If you have any allergies, please let us know before you order Our team have a full list of all allergens in every dish.

V = Suitable for vegetarian diet
VG = suitable for vegan diet
GF = gluten free

