# **EVENING MENU**

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 pomodoro dip

#### 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 otives (VG/ GF) = 4.95

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

#### gambas pil-pil (GF) – 7.50

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

#### **verde (GF/VG) (S)** – 15.00

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

#### 8oz ribeye steak – 18.00

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

#### **12oz 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

¼ 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



tomato base and are topped with fresh mozzarella – also available as gluten free regular 12"/ small 6" base

#### 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

#### BBQ pulled pork & chicken – 13.50

pulled pork, red onion, chicken, roasted peppers & BBQ sauce

## fungi (V) \* - 12.25

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  $\mid$  capers – 0.50 guacamole – 0.80  $\mid$  rocket – 0.60 red onion – 0.60  $\mid$  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 – 1.30 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, flat 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

#### **DIETARY 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