



MID WEEK SPECIALS

Lunch: Monday - Friday 2 Courses - £17,00 /3 Courses - £20,00 Dinner: Monday - Friday 2 Courses - £22,00 /3 Courses - £25,00

STARTERS

Soup of the day (V) served with toasted bread.

Bruschetta ai funghi trifolati (V) sauteed mushrooms on toasted bread topped with burrata cheese & rocket leaves.

Calamari in padella, sauteed squid with garlic, olives, chilli, tomato sauce, new potatoes & herbs served with toasted garlic ciabatta.

Chicken liver parfait, served with caramelized red onion, & toasted garlic ciabatta.

Arancini, Italian style breaded Rice balls stuffed with beef ragu & mozzarella cheese, served with tomato coulis & rocket leaves.

MAIN COURSE

Pan roasted Chicken supreme, stuffed with ricotta & spinach served with a creamy wild mushroom risotto.

Scaloppine di Vitello, topside Veal escalope with butter, sage & veal jus, served with roasted new potatoes, French beans & streaky rushers.

Pan roasted Salmon supreme, served with new potatoes, French beans, lemon butter, and dill sauce.

Classic Beef StroganoffC (£5 supplement charge), served with butter & parmesan creamy risotto.

Oven baked Orecchiette (V), orecchiette pasta with bechamel, garlic, mushrooms, peas, courgettes & tomato sauce, topped with mozzarella & parmesan cheese.

DESSERT

Panna cotta, with peach compote.

Warm Chocolate brownie, with vanilla pod ice cream

Petit pot au chocolate, a rich chocolate mouse with amaretti
biscuits & whipped cream

Ice cream selection (2scoops)

Azaaya SUNDAY LUNCH

2 COURSES - £22,50 | 3 COURSES - £24,50. (12noon - 6pm Sunday only)

STARTERS

Soup of the day (V) served with toasted bread.

Bruschetta ai funghi trifolati (V) sauteed mushrooms on toasted bread topped with burrata cheese & rocket leaves.

Calamari in padella, sauteed squid with garlic, olives, chilli, tomato sauce, new potatoes & herbs served with toasted garlic ciabatta.

Chicken liver parfait, served with caramelized red onion, & toasted garlic ciabatta.

Arancini, Italian style breaded Rice balls stuffed with beef ragu & mozzarella cheese, served with tomato coulis & rocket leaves.

MAIN COURSE

Roast chicken breast with seasonal vegetables, roast potatoes, yorkshire pudding & gravy.

Roast scottish rib of beef with seasonal vegetables, roast potatoes, yorkshire pudding & gravy.

Roast english leg of lamb with seasonal vegetables, roast potatoes, yorkshire pudding & gravy.

Classic Beef Stroganoff (£5 supplement charge), served with butter & parmesan creamy risotto.

Pan roasted Salmon supreme, served with new potatoes, French beans, lemon butter, and dill sauce.

Oven baked Orecchiette (V), orecchiette pasta with bechamel, garlic, mushrooms, peas, courgettes & tomato sauce, topped with mozzarella & parmesan cheese.

DESSERT

Panna cotta, with peach compote.

Warm Chocolate brownie, with vanilla pod ice cream
Petit pot au chocolate, a rich chocolate mouse with amaretti
biscuits & whipped cream
Lee cream selection (2scoops)



STEAK NIGHT MENU

50% off all Steaks listed below. Side orders and sauces not included. All of our steaks are in house $30~\rm day~dry~aged$

MAIN

 300GR Sirlion Steak
 £24,50

 300GR Ribeye Steak
 £26,50

 300GR Fillet Steak
 £34,50

SIDES

French Fries £3.50 Sweet Potato Fries £3.95 Cremy Mash £3.50 **Gratine Potatoes** £3.50 £3.75 Creamy Spinach £3.50 French Beans £3.75 Glazed Carrots £6.50 Greek Salad

SAUCES

 Garlic Butter
 £1.50

 Wild Mushroom Sauce
 £2.95

 Peppercorn
 £2.75

 Jack Daniels Glize
 £2.75

An optional gratuity of 12.5% will be added to your bill. Please ask a member of management for additional allergen information

