

apollonia

menu

STARTERS

Soup of the Day ♡	4.50
Onion Soup with Cheese Croûton	4.50
Salade de Chevre: Warm French Goat Cheese on a Crusty Tart, Lemon Dressing, Croutons & Olives ♡	6.50
Prawn & Avocado, Spinach, Pancetta & Garlic Dressing	6.95
Crab Salad on Crispy Lettuce with Onion, Celery, Avocado, Mayonnaise & Seafood Dressing	7.50
Breaded Mushrooms with Creamy Cheese, Spinach & Garlic Butter ♡	6.50
Rings of Spiced Fried Kalamari on Crispy Lettuce with Tartare Sauce	7.50
Italian Mozzarella Cheese, Avocado & Tomato, Basil & Balsamic Dressing ♡	6.95
Mediterranean Prawns with Piri Piri Sauce	8.25
Vegetarian Spring Rolls with Sweet Chilli Sauce ♡	4.95
Home Made Thai Fish Cakes with Pickled Ginger & Spring Onion Dipping Sauce	5.50
Chicken Livers on Toasted Bread & Scrambled Egg	5.50
BBQ Baby Spare Ribs with Finger Licking Sauce	5.95
Vegetarian Thai Salad of Papaya, Green Mango and Tamarind Sauce (spicy) ♡	6.50
Apollonia Salad: Smoked Salmon, Artichokes, Avocado, Cherry Tomato on Green Leaves	7.50
Portobello Mushroom with Cheese & Bolognese Sauce	6.50
Pasta Tortelloni with Red Pepper & Goats Cheese topped with Tomato & Basil Sauce ♡	6.95
Melon with Parma ham	7.50
Pasta Penne with Julienne of Vegetables, Parmesan Cheese, Tomato & Garlic Sauce ♡	5.00
Lamb Kofta - Meat Balls with Mint, Rustic Bread & Tzaziki Salad	7.25

MAIN COURSES

Baked Lemon & Parsley Crusted Monk Fish	16.00
Grilled Fillet of Sea Bass with Olive Oil & Lemon Drizzle	15.00
Scottish Salmon with a Caramelised Tangy Orange Sauce	12.50
Beer Battered Fillet of Cod on Cream Potato & Spinach	14.50
Roasted Tender Lamb Shank Kleftiko	13.50
Rack of Lamb with Rosemary Jus & Minted Potatoes	16.50
Fillet Steak with Green Peppercorns, Brandy & Cream Sauce	18.50
Chateaubriand & Bearnaise Sauce (for 2 people - p/p)	22.50
Oriental Style Chilli Beef Noodles with Stir Fried Vegetables	16.50
Medallions of Beef cooked with Red Wine & Wild Mushroom Sauce	22.50
Sizzling Thai Stir Fried Chicken, Bean Sprouts, Vegetables and Oyster Mushroom Sauce	12.50
Grilled Lemon & Coriander marinated Chicken on Cream Potato	11.50
Supreme Chicken Pizzaiola with Olives, Tomato, Oregano & Garlic	12.00
Escalope of Breaded Veal with Lemon & Parsley	13.50
Veal Medallions with Marsala Wine, Mushrooms & Cream Sauce	13.50
Calves Liver Veneziana sauteed with Onions, Cream Potato & Sage	15.00
Mushroom Risotto served with Fresh Asparagus & Parmesan Shavings ♡	11.00
Red Onion Tartlet with Creamy Cheese, Spinach and mixed Salad ♡	11.00
Siciliana Pizza: Artichokes, Chillies, Olives, Feta Cheese, Oregano, Red Onions ♡	9.95
Tagliatelle Pasta: slow cooked Pasta, Cherry Tomatoes, Feta Cheese, Olives & Artichokes ♡	8.50

All main courses served with vegetables and potatoes ♡ – Suitable for Vegetarians

DESSERTS

All desserts £5.00

Coffees / Tea & Herbal Infusions 2.50