

PRIVÈ SET MENU

2 courses £14.50 / 3 courses £18.50

STARTER

SOUP OF THE DAY

Ask your server for today's choices

BRUSCHETTA **V**

Homemade bread topped with freshly chopped tomato and onion

CALAMARI

Deep fried squid served with wasabi mayonnaise

DEEP FRIED BRIE **V**

Covered in Breadcrumbs served with Arabiatta sauce

MAIN COURSE

CHICKEN PRIVÈ

Chargrilled chicken breast, creamy mushroom & thyme sauce, served with frites

CLASSIC BEEF BURGER

Chargrilled 6oz burger with cheddar cheese, lettuce and sliced tomato, served with sweet potato fries

PRIVÈ FISH AND CHIPS

Fish and chips served with lemon and wasabi mayonnaise

RISOTTO **V**

Asparagus and pea risotto, topped with parmesan

DESSERT

PANA COTTA

Cooked and set cream dessert

TIRAMISU

A classic Italian dessert made with coffee-soaked sponge cake, layered with sweet mascarpone cream

CHEESECAKE OF THE DAY

Ask your server for today's choices

V – vegetarian dishes

ALLERGY INFORMATION: Please note all our food is freshly prepared & may contain nuts, or gluten ingredients. If you have a food allergy or intolerance please inform a member of staff.

Service charge not included, 10% added to parties of six and over. VAT included.

Privé

BAR & RESTAURANT



PRIVÉ BAR & RESTAURANT

Tel 023 8063 4531

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STARTERS

SOUP OF THE DAY

Served with bread, ask us about today's choices

7

GARLIC BREAD **V**

Original garlic butter

6

Cheese & tomato

7

SALT & PEPPER SQUID

In crispy batter served with wasabi mayo, sprinkled with fresh chilli

10

DEEP FRIED BRIE **V**

Covered in breadcrumbs, served with arabiatta sauce

8

KING PRAWNS

Sautéed king prawns in garlic with a touch of chilli & white wine

12

MUSSELS PRIVÈ

Cooked in white wine and garlic with tomato, fresh chilli & parsley

11

MEATBALLS

Home made meat balls cooked in garlic, chilli & tomato sauce

10

MEZZE PRIVÈ **V**

Padron peppers, grilled halloumi, mixed olives, feta cheese dip, served with rosemary focaccia

16

PASTA

KING PRAWN LINGUINE

King prawns, garlic, fresh chilli & cherry tomatoes in a white wine sauce

18

LINGUINE VONGOLE BOTTARGA

Clams with olive oil, chilli, garlic & bottarga in a white wine sauce

22

LINGUINE PRIVE ZAFERONO

Mussels, beans, onion & garlic in a saffron sauce

18

PAPPARDELLE SALMONE

Wide pasta ribbons in a garlic cream sauce with tomatoes & marinated baked salmon

18

PAPPARDELLE FUNGHI **V**

Wide pasta ribbons served with a selection of fresh mushrooms cooked in garlic & cream

16

PAPPARDELLE AL PESTO **V**

Wide pasta ribbons served with garlic, basil pesto & ricotta cheese

14

PACCHERI MELANZANE **V**

Large pasta tubes served with aubergine, burrata & parmesan cheeses, tomato, cream, pesto & garlic

17

PACCHERI CARBONARA

Large pasta tubes served with guanciale (smoked pork cheek), parmesan & egg sauce finished with a touch of cream

16

PIZZA

All made with a traditional thin pizza base, topped with a tomato sauce

MARGARITA **V**

Sliced tomato, fior di latte mozzarella & basil

10

CAPRICCIOSA

Fior di latte mozzarella, ham, mushrooms, olives & artichokes

13

VEGITARIANA **V**

Sliced tomato, fior di latte mozzarella, mushrooms, spinach, mixed peppers, artichoke, onions & olives

13

QUATTRO FORMAGGI **V**

Fior di latte mozzarella, smoked cheese, parmesan & gorgonzola

14

PIZZA PRIVÈ

Fior di latte mozzarella, cherry tomatoes, parma ham, rocket & parmesan

16

PIZZA AMERICANO

Sliced tomato, fior di latte mozzarella & pepperoni

12

PIZZA HAWAII

Fior di latte mozzarella, ham & pineapple

12

PIZZA REGINA

Fior di latte mozzarella, cream, mushroom & ham

14

GREEK STYLE PIZZA **V**

Feta cheese, mixed peppers, olives, onion & sliced beef tomato

12

PESCATORE PIZZA

Sliced tomato, garlic, mussels, king prawn & squid

17

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V – vegetarian dishes

RICE

CHICKEN RISOTTO WITH SAFFRON

Cooked with garlic, saffron & tender chicken 17

KING PRAWN RISOTTO

Cooked with white wine & lemon, served with prawn carpaccio 21

SPRING VEGETABLE RISOTTO **V**

Cooked with courgettes, asparagus, onion, celery, peas & white wine 15

FISH

SALMON PRIVÈ

Oven cooked salmon served with olives, capers, cherry tomatoes & basil 27

SEA BASS

Fillets of seabass served with spinach, pine nuts & grilled asparagus 26

MEAT

RIBEYE STEAK

10oz grilled ribeye steak, served with baby carrots & baby potatoes 32

LAMB CHOPS

Tender lamb chops cooked in lemon, garlic & parsley sauce, served with seasonal vegetables 25

CLASSIC BEEF BURGER

Chargrilled 6oz burger with cheddar cheese, lettuce, pancetta, sliced tomato, served with special recipe sauce and chips 15

CHICKEN BURGER

Marinated butterfly chicken with lettuce, sliced tomato, onion, avocado and pancetta, served with sweet potato fries 14

CHICKEN PRIVÈ

Chicken pan fried and served with home made gravy, pancetta, asparagus, mushrooms and sautéed baby potatoes 18

MIXED GRILL (SERVES 2)

Chargrilled steak, chicken, lamb & home made lamb kofta, served with salted rosemary focaccia, feta dipping sauce, tzatzki & honey mustard sauce 68

SALADS

CHICKEN SALAD

Mixed leaf salad served with grilled chicken, pancetta, croutons & honey mustard dressing 14

BURRATA SALAD **V**

Served with cherry tomatoes, burrata cheese and spring onion 13

HALLOUMI SALAD **V**

Rocket salad, sunblush tomatoes served with grilled halloumi 12

SIDES

SKINNY FRIES **V**

4.5

SWEET POTATO FRIES **V**

5.5

MIXED LEAF SALAD **V**

4.5

SEASONAL STEAMED VEGETABLES **V**

5.5

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