

WHILE YOU WAIT

Mixed olives plain or garlic & chilli	3.75
Garlic bread	4.50
Garlic bread with tomato	4.75
Garlic bread with cheese	4.75
Garlic bread with cheese & tomato	4.95

ANTIPASTI PER DUE

Ideal to share

BRUSCHETTA PER DUE

Three toasted ciabattas topped with marinated amore vine tomatoes, mozzarella & chilli & prosciutto & artichoke	10.95
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ANTIPASTO PER DUE

A selection of Italian cured meats with mozzarella, olives, toasted focaccia, dolcelatte, pequillo peppers & feta cheese & polenta	14.75
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ALLERGIES & INTOLERANCES

Please speak to a member of the team about the ingredients in your meal & drink when you order, Thank you.



£7.50 per person supplement on this dish for Sleep & Dine Guests.

ANTIPASTI

SOUP OF THE DAY

5.50

BRUSCHETTA

Toasted ciabatta, amore cherry vine tomatoes, mini mozzarella, garlic, red onion & basil oil	5.75
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CAPRESE SALAD

Mozzarella & tomato with a pesto & rocket salad	7.25
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WILD MUSHROOM & PARMESAN ARANCINI

Truffle mayonnaise	7.75
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GLAZED BBQ PORK RIBS

Meaty pork ribs slow cooked in tomato, fragrant herbs & spices	9.75
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DUCK LIVER & SMOKED BACON PÂTÉ

Red onion chutney & toasted ciabatta	7.50
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PORK & BEEF MEATBALLS

In a tomato & herb sauce served with rosemary & sea salt ciabatta	8.50
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SAUTÉED MUSHROOMS WITH CUMBRIAN SMOKED PANCETTA

Mushrooms with a garlic, white wine & cream sauce with smoked pancetta	7.75
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ANTIPASTO

Selection of Italian cured meats with mozzarella, olives & toasted focaccia	8.95
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CHORIZO PICANTE & TIGER PRAWNS

Sliced chorizo sautéed with tiger prawns in a rich tomato sauce & finished with gremolata	8.95
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CRISPY CALAMARI

Deep fried calamari served with paprika mayonnaise	8.95
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SEARED KING SCALLOPS

Braised pancetta, roasted beetroot & chive crème fraîche	11.25
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STEAMED MENAI MUSSELS

With a creamy garlic & white wine sauce	8.95
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GOATS' CHEESE AND SUNBLUSH TOMATO TART

Watercress, parmesan & pinenut salad	7.50
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PASTA

CREAMY GORGONZOLA GNOCCHI

Topped with blue cheese & roasted walnuts

BEETROOT RISOTTO

Roast beetroot & chive crème fraîche

WITH CHICKEN

CHICKEN & CHORIZO CANNELLONI

Chicken & chorizo stuffed pasta tubes with tomato sauce & mozzarella

SPAGHETTI BOLOGNESE

Minced beef, garlic, tomato, oregano & red wine

TAGLIATELLE CARBONARA

Cream, egg, pancetta & parmesan

WITH CHICKEN

SPICY BEEF PENNE

A spicy tomato sauce with fillet beef strips, cherry tomatoes & chorizo

PORK & BEEF MEATBALL SPAGHETTI

Pork & beef meatballs in a tomato & herb sauce

LASAGNE

Layers of pasta with beef ragu, tomato & cheese sauce

PAELLA

Chicken, chorizo, mussels, squid, prawns & paprika

TIGER PRAWN & CHILLI SPAGHETTI

King prawns with red & green chillis & peri peri butter sauce

GRILLED SALMON TAGLIATELLE

Smoked salmon, asparagus, peas, broad beans & samphire

SHELLFISH TAGLIATELLE

Tomato, oregano, mussels, squid, prawns & black olives

STARTER

MAIN

PIZZA

MARGHERITA

Tomato, mozzarella, oregano & fresh basil

YELLISONS GOATS' CHEESE

Tomato, mozzarella, goats' cheese, red onion chutney & red peppers

FETA CHEESE, OLIVE & PEQUILLO PEPPER

Topped with fresh rocket

DIAVOLO

Tomato, mozzarella, spicy 'Nduja sausage, chorizo, chilli, rocket & a garlic & herb sauce

BBQ PORK AND ROCKET

Tangy bbq base, shredded pork rib, chicken, red onion topped with rocket

BEEF FILLET & DOLCELATTE

Tomato, mozzarella, strips of beef fillet, dolcelatte, mushrooms, red onion, capers, rocket & balsamic reduction

SPICY CHICKEN

Spicy peri-peri chicken, piccolo pepper & red chilli

KING PRAWN & CHORIZO

Tomato, mozzarella, king prawns, chorizo, capers & red onion

FLORENTINE

Wild mushroom, spinach, tarragon & egg

ROAST VEGETABLE

Roast artichoke, asparagus & red onion on a pesto base

CREATE YOUR OWN PIZZA

Margherita @ 10.75 & add additional toppings @ 1.75 each

Prosciutto ham

Mushrooms

Pepperoni

Olives

Peppers

Red onions

Chorizo

Chilli's

Chicken

Anchovies

Goats' cheese

Mozzarella

7.50

7.50

7.50

7.50

7.50

8.25

8.50

7.75

9.50

8.75

8.75

8.75

13.75

13.75

16.75

13.75

13.25

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16.75

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14.25

13.50

15.75

15.75

15.75

15.75

10.75

11.75

11.75

12.75

12.75

13.50

12.50

12.50

11.75

11.75

SECONDI PER DUE

Ideal to share

CENETTA 16OZ CHATEAUBRIAND

Roast fillet of beef with wild mushrooms, spinach, balsamic onions, seasonal vegetables, pepper sauce, mushroom sauce & dauphinoise potatoes

(please allow at least 30 minutes cooking time)

 53.50

CENETTA TRIO

Fillet tail, 'Nduja stuffed chicken, lamb rump served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces

 49.95

SECONDI FLAMBÉ

8OZ FILLET STEAK

Fresh bay leaf, pancetta, brandy & black pepper butter, port sauce with dauphinoise potatoes & seasonal vegetables

 27.50

SURF & TURF

8oz fillet steak with a tiger prawn & chorizo skewer, spicy tomato sauce & dauphinoise potatoes

 28.95

PEPPERED 8OZ SIRLOIN STEAK

Prime sirloin steak cooked with cracked black pepper, green peppercorns & served with dauphinoise potatoes

23.95

PESCE

OVEN BAKED COD

Pancetta, wild mushroom & spinach tagliatelle

18.95

PAN FRIED SEABASS

Fondant potato, roast red pepper purée & chimichurri

18.95

PAN FRIED SALMON

Prawns & a caper butter sauce

18.75

CARNE

CENETTA TRIO FOR ONE

Fillet tail, rump of lamb & marinated chicken served with seasonal vegetables, dauphinoise potatoes, marsala & spicy tomato sauces

25.50

GRILLED 10OZ RIBEYE STEAK

Prime ribeye steak served with grilled tomatoes, garlic mushrooms & chunky chips

23.95

DUO OF BEEF FILLET

Wild mushrooms sauce & pink peppercorn cream sauce served with dauphinoise potatoes & seasonal vegetables

 25.95

8OZ FILLET ROSSINI

With duck liver pâté, marsala sauce & fondant potato

 27.50

ROAST RUMP OF LAMB

Provençal potato gnocchi & chargrilled Mediterranean vegetables

21.95

PESTO CHICKEN

Pan fried chicken breast in a creamy pesto sauce with potato fondant & fresh vegetables

17.50

SPICY 'NDUJA STUFFED CHICKEN

Breast of chicken stuffed with Italian 'Nduja sausage, parmesan polenta chips & piperade

17.75

“La buona cucina rende allegri”

– laughter is brightest where food is the best.

INSALATA

RED PEPPER & FETA CHEESE SALAD

Marinated pequillo peppers, red onion, croutes, olives, sun blushed tomato & balsamic dressing

CHICKEN CAESAR SALAD

Breast of chicken with baby gem lettuce, crispy bacon, parmesan, croutons & Caesar salad dressing, with or without anchovies

POACHED SALMON & KING PRAWNS

Avocado, tomato & rocket salad dressed with balsamic vinegar

STARTER	MAIN
<p>7.25</p> <p>7.75</p> <p>7.75</p>	<p>13.75</p> <p>14.25</p> <p>14.25</p>

SIDES & SAUCES

Parmesan polenta chips	4.25
Fresh chips	4.25
Dauphinoise potatoes	4.25
Rocket & parmesan salad	4.25
Braised fennel and almond salad	4.25
Seasonal vegetables	4.25
Crispy deep fried courgettes	4.25
Cenetta onion rings	3.95
Mixed salad	3.95
Pepper sauce	4.25
Marsala sauce	4.25
Wild mushroom sauce	4.25
Dolcelatte sauce	4.25




THE ROYAL TOBY
HOTEL

available from

£115

FOR 2 GUESTS

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 Includes – three course meal, overnight stay & breakfast

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TO BOOK CALL 01706 861861(1)

- D E S S E R T S -

DOLCE

TIRAMISU

Italian classic served with a shot of Amaretto.

6.50

VANILLA PANNA COTTA

Red wine poached pear & toasted brioche

6.50

CHOCOLATE NEMESIS

Sesame tuiles & hazelnut cream

6.50

PRALINE PARFAIT

Chocolate marquise & amaretti biscuits

6.50

CHEESE PLATTER

A selection of British & Continental cheeses, served with quince jelly & grapes.

8.50

GELATO

AFFOGATO

Select vanilla, salted caramel or peanut butter ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys

5.95

SELECTION OF ICE CREAMS

Pistachio • Salted Caramel • Vanilla • Peanut butter • Chocolate • Strawberry

With a choice of toppings served at the table. Choose from raspberry coulis, passion fruit syrup or warm, dark chocolate sauce.

SELECTION OF SORBETS

Raspberry • Orange • Mango

Choose 2 or 3 scoops of our delicious fruit sorbets

2 SCOOPS 4.75

3 SCOOPS 5.75

Cenetta [Che - ne - ta] - means
 “Delicious dinner, usually informal and intimate”

DOLCE PER DUE

Ideal to share - **PRALINE PARFAIT, CHOCOLATE NEMESIS & AFFOGATO**

9.95

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DE VIC BILH – Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml

6.25

PEDRO XIMÉNEZ – Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml

5.25

FIOR D'ARANCIO – Veneto – Italy

A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml

25.50

DESSERT COCKTAILS

ESPRESSO MARTINI

Vodka & Kahlua shaken with chilled espresso.
Choose an extra flavour to add to this classic.

Add your choice of:

Toffee Vodka, Cointreau, Baileys or Amaretto

Served with or without an indulgent layer of cream.

7.75

CENETTA LATT-INI

Created by the team, a cocktail which has become a favourite with our guests.

Vodka, Kahlua, Frangelico & Baileys blended with chilled espresso,
topped with chocolate shards.

8.25

TIRAMISU MARTINI

Our favourite Italian dessert as a boozy cocktail – what could be better?

Kahlua, Amaretto & Baileys shaken together over ice.

Topped with thick cream, cocoa & served with a savoiardi biscuit & a spoon!

8.25

STRAWBERRY SHORTCAKE

Boozy summer berry milkshake – without the milk.

Strawberry puree is blended with Baileys & crème de cacao blanc
& shaken with ice. Strained & finished with shortbread biscuit
crumbs & freeze dried raspberries.

7.50

CLOUD NINE

A toffee fudge ice cream cocktail.

Toffee vodka, shaken with Baileys & vanilla ice cream.

Strained into a glass with butterscotch sauce.

7.50

COFFEES

ESPRESSO

A short, invigorating shot of coffee

2.95

MACCHIATO

A shot of espresso ‘marked’ with a little frothed milk.

3.25

FLAT WHITE

A double espresso with smooth, textured milk served short.

3.50

CAPPUCCINO

A mix of espresso with steamed milk & frothed milk.

3.50

AMERICANO

A shot of espresso mixed with hot water to create a long black coffee.

3.25

CAFÉ LATTE

A mixture of espresso & steamed milk with a smooth layer of frothed milk.

3.95

COFFEE & CREAM

Coffee with a layer of cream.

3.75

LIQUEUR COFFEES

Enjoy any of our Liqueur coffees.

5.95

Italian: Sambuca

French: Brandy

Calypso: Tia Maria

Gaelic: Whiskey

Caribbean: Dark Rum

Seville: Cointreau

Dubliner: Baileys

Baileys Latte

- W I N E L I S T -

WHITES FROM AROUND THE WORLD

- 1. PINOT GRIGIO** - Italy
 An elegant, bright and light pinot grigio with subtle flavours of lemon, lime & grapefruit. This wine has an excellent mineral depth. 23.50
- 2. CHENIN BLANC** - South Africa
 Bright fruit flavours of pear, and white peaches on the palate, with hints of brioche on the finish adds intensity and mouthfeel. 21.95
- 3. VIOGNIER** - France
 The nose is complex and delicate with notes of quince, honey, butter and fresh white fruit. Unctuous mouth dominated by white flesh fruit. 23.50
- 4. FIANO** - Carlomagno – Puglia, Italy
 Straw yellow shot with green; very full and intensely fruity on the nose with exotic fruit such as melon and banana, featuring hints of citrus reminiscent of grapefruit. On the palate it is very well balanced, with a good acidity backbone and length. 26.95
- 5. VERMENTINO** - Sicily
 Intense aromas of fresh green apples and peach. This Vermentino from Sicily is straw-coloured and is aromatic and well balanced. 28.95
- 6. GRILLO** - Sicily, Italy
 Intense bouquet and lovely palate of citrus and tropical fruit flavours with refreshing acidity. Elegant, crisp and delicate, a superb example of what can be achieved from this grape. 29.50
- 7. GAVI** - Piemonte
 A full fresh perfume with fruity notes. Full and round in the mouth with a discrete structure and clean sensations of exotic fruit and golden apple. A light acidic note, it's a pleasure to drink with all varieties of food. 32.95

- 8. SAUVIGNON BLANC** - South Africa
 This Sauvignon Blanc has vibrant green grass and gooseberry aromas, a broad palate and a lively mineral finish. 21.95
- 9. RIOJA BLANCO** - Spain
 A young wine made with grapes from Viura vineyards. Fermenting in steel tanks gives a pale lemon yellow colour, clean and bright with great intensity. The aroma is complex, graceful, fruity, and fresh on the palate. 29.95
- 10. ALBARIÑO** - Alba - Vega - Spain
 The local Albarino grapes grow well in Rias Baixas, retaining a refreshing citrus tang even when the wine is loaded with typical peach skin, apricot and baked apple flavours. 28.50
- 11. CHABLIS** - Burgundy - France
 Golden in colour with floral notes on the nose. Apples & pears dominate with crisp acidity, and typical Chablis minerality. 39.95
- 12. SANCERRE** - Loire Valley - France
 A crisp and focused steely fresh note makes Sancerre such an appealing wine with food. Expect notes of fresh mown grass, flowers, minerals and a slight hint of gooseberry. 33.95

ROSÉS FROM AROUND THE WORLD

- 13. ZINFANDEL ROSÉ** - Ocean Bay - California, USA
 A sweet rosé with hints of berry fruit to soften the sweetness. 19.95
- 14. PROVENCE ROSÉ** - Henri Gaillard – Provence, France
 Shiny pink with pink petal reflections Develops aromas of mouth-watering strawberries and raspberries while also releasing light tones of exotic fruits. A well-balanced structure, full and fresh, with a lingering aromatic finish. 26.95

REDS FROM AROUND THE WORLD

<p>15. PRIMITIVO - Del Salento This wine is a blockbuster! Richly structured and dense with layers of sweet red berries, burnt raisin and vanilla oak. Big, powerful, and so, so satisfying with a good steak.</p>	22.50
<p>16. BATS BLOOD MERLOT - Transylvania - Romania A velvety smooth red wine packed full of ripe fruits with vanilla lingering on the finish.</p>	24.95
<p>17. CHIANTI FONTELLA DOCG 2016 - Trento - Italy Vivid red and medium bodied with classic cherry characters and pipe berry aromas.</p>	26.50
<p>18. VALPOLICELLA CLASSICO RIPASSO - Vilalta - Veneto This is supercharged Valpolicella! - richer, sweeter, more rounded and spicy fruit notes, including cherry, chocolate and raisin.</p>	29.95
<p>19. VINO NOBILE DE MONTEPULCIANO - Abruzzi Made in the heartland of the Abruzzi region, this wine shows a great depth and character, typical of the region, yet with more oak and rich sweet lush red fruits.</p>	34.95
<p>20. BAROLO CONTEA DI CASTIGLIONE DOCG 2013 - Castel Bologniese - Italy Strawberry, dried cherry and cinnamon spice with delicate floral and violet notes and firm tannins.</p>	38.50
<p>21. AMARONE DELLA VALPOLICELLA DOCG 2014 - Verona - Italy Densely textured with sweet, silky tannins and layers of cherry, red berries and dried fruits.</p>	44.95
<p>22. SHIRAZ - Broken Back - Australia A lighter style of Shiraz with just enough spice.</p>	20.95
<p>23. PINOT NOIR - New Zealand An elegant New Zealand Pinot Noir with dark cherry, chocolate and spice. Aged in French Oak, gives a wonderful mouth feel with soft tannins and a bright refreshing finish.</p>	33.50
<p>24. RIOJA - Rioja - Spain This Rioja is medium bodied with an elegant bouquet, ripe berry fruit, delicate oaks and soft tannins.</p>	29.50

ITALIAN BUBBLY

<p>25. PROSECCO - Italy Elegant, clean cut & fruity. Refreshing acidity with a soft gentle finish.</p>	25.95
<p>26. ROSÉ SPUMANTE - Italy This sparkling rosé has strawberry and raspberry aromas giving soft berry notes and cherry notes with an off dry palate.</p>	27.50
<p>27. PROSECCO - Gold DOC - Bottega - Veneto Elegant & fresh. Aromas of golden apple, Williams pear & acacia flower.</p>	33.95
<p>28. PROSECCO ROSÉ - Gold - Bottega - Veneto Fresh & elegant with aromas of mixed berries.</p>	36.95

CHAMPAGNE

<p>29. HOUSE CHAMPAGNE - Champagne - France Fruity and fresh with fine bubbles and a delightful mousse leading to a refreshing finish.</p>	37.50
<p>30. LAURENT PERRIER ROSÉ CHAMPAGNE - Champagne - France A classic pink champagne with plenty of stylish strawberry fruit and full of vivacity.</p>	85.00

WINE BY THE GLASS

	BOTTLE	250ML	175ML	125ML
PINOT GRIGIO - Parigi - Veneto	19.95	6.75	5.10	4.60
PINOT GRIGIO BLUSH - Parigi - Veneto	20.50	6.95	5.25	4.75
VALPOLICELLA VILLA BARBARO - Verona - Italy	19.95	6.75	5.10	4.60
THE GAVEL CHARDONNAY - Australia	24.95	8.50	5.75	4.75
MALBEC	26.95	8.95	5.95	4.95
PROSECCO	25.95			6.95
PROSECCO - Bottega - 200ml	9.50			
PROSECCO - Bottega Rosé - 200ml	9.50			