

# Starters



<b>Minestrone Soup</b> <i>Dice of Mixed Vegetables in a Rich Tomato Base</i>	£5.75
<b>Italian Olives</b> <i>Basil Oil, Toast</i>	£5.00 (V)
<b>Garlic Bread</b> <i>Garlic Butter, Dressed Leaves</i>	£3.95 (V)
<b>Calamari Fritti</b>	£7.95
<b>Whitebait</b> <i>Smoked Paprika &amp; Lemon</i>	£7.00
<b>Mozzarella in Carrozza</b> <i>Bread Crumbed Mozzarella Balls, Garlic Butter</i>	£7.00 (V)
<b>Tiger Prawns</b> <i>Marie Rose Cocktail Sauce</i>	£9.00
<b>Tempura Tiger Prawns</b> <i>Hot &amp; Sour Dipping Sauce</i>	£11.70
<b>Carpaccio di Prosciutto Crudo e Carcioffi</b> <i>Italian Sliced Meats, Walnuts, Artichokes, Rocket &amp; Red Onion Marmalade</i>	£9.50
<b>Keats Classic Chicken Liver Pate</b> <i>Toast, Red Onion Marmalade</i>	£7.00
<b>Highland Smoked Salmon</b> <i>Capers, Dressed Leaves</i>	£11.00
<b>Butter Poached Asparagus &amp; Crisp Pancetta</b> <i>Parmesan Shards, Fresh Rocket</i>	£7.50
<b>Seared Shetland Scallops</b> <i>Lemon, Herb &amp; Butter Sauce</i>	£14.00
<b>Garlic Mushrooms</b> <i>Pan Fried Chestnut Mushrooms in Garlic Butter</i>	£5.00 (V)
<b>New Forest Mushrooms &amp; Truffle Arancini</b> <i>Smoked Garlic Puree</i>	£8.00

## Main Courses

**Anatra All'Arancia**

*½ Roasted Duck Cooked in Orange & Lemon Sauce*

**£20.00**

**Pollo Agro & Dolce**

*Chicken Breast Cooked in Orange & Lemon Sauce*

**£18.50**

**Pollo Cacciatora**

*Chicken Breast cooked in Onion, Mushroom, Tomato, Herbs & Wine*

**£18.50**

**Pollo Allo, Creme & Asparagi**

*Chicken Breast cooked in Wine, Mushroom & Asparagus*

**£18.50**

**Pollo Carbonara**

*Strips of Chicken Breast cooked with Pancetta, Parmesan and Cream*

**£18.50**

**Veal Saltimbocca**

*Veal Escalope Cooked in Wine, Proscuitto & Sage*

**£25.00**

**Veal al Limone**

*Veal Escalope Cooked in Lemon, Butter & White Wine Sauce*

**£25.00**

**Veal Marsala**

*Veal Escalope Cooked in Marsala wine, Mushrooms & Cream*

**£25.00**

**Oven Roasted Rump of Lamb**

*Rosemary, Redcurrant, Wine & Herbs*

**£24.00**

All Dishes Served with a Selection of  
Vegetables and Potatoes

## Main Courses

<b>Chateaubriand To Share</b> <i>Cooked to your liking, Carved at your table with a selection of Vegetables &amp; Sauce</i>	£65.00	
<b>Mixed Grill A La Keats</b>	£25.00	
<b>Grilled Fillet Steaks</b>	<u>60Z</u> £23.00	<u>80Z</u> £26.50
<b>Filetto Alla Daverio</b> <i>Fillet Steak Cooked in Wine, Tomatoes, Mustard, Mushrooms &amp; Cream</i>	£25.00	£28.50
<b>Filetto Al Pepe</b> <i>Fillet Steak Cooked in Mushrooms, Brandy, Wine, Pepper &amp; Cream</i>	£25.00	£28.50
<b>Filetto Al Dolcelatte</b> <i>Fillet Steak Cooked in Blue Cheese, Wine &amp; Cream</i>	£25.00	£28.50
<b>Filetto Rossini</b> <i>Fillet Steak Cooked in Madeira Wine, Pate and Cream</i>	£25.00	£28.50

All Dishes Served with Potatoes and Vegetables

## Fish

<b>Mixed Fish</b> <i>A selection of local seasonal Fish &amp; Shellfish and a Sauce of your choice</i>	£27.00
<b>Sogiola alla Griglia</b> <i>Grilled Dover Sole</i>	£29.00
<b>Classic Scampi Daverio</b> <i>Scampi Cooked in a Lobster &amp; Brandy Sauce, Herbs &amp; Cream, Served with Rice</i>	£19.50
<b>Fresh South Coast Lobster &amp; Dressed Crab</b>	£ Market Price
<b>Seared Shetland Scallops</b> <i>Lemon, Wine and Butter Sauce</i>	£28.00

All Fish Accompanied by a Selection of Potatoes and Seasonal Vegetables

## Vegetarian Main Courses

**Vegetable Lasagne Verdi**

*Roasted Vegetables Layered with Green Pasta - Served with Vegetables or Salad*

**£14.80**

**Pithivier**

*Puff Pastry, New Forest Mushrooms, Basil & Taleggio Cheese*

**£14.80**

**Vegetable Cannelloni**

*Mushroom & Cream Sauce - Served with Vegetables or Salad*

**£14.80**

**Vegetable Tagine**

*Cumin & Coriander Roasted Vegetables, Harissa Paste, Cous Cous with Apricots & Raisins, Sour Cream*

**£14.80**

## Homemade Pasta

	<u>Starter</u>	<u>Main</u>
<b>Paglia e Fieno con Funghi</b> <i>Green &amp; White Pasta, Mushrooms, Parmesan &amp; Cream</i>	<b>£8.00</b>	<b>£14.80</b>
<b>Chicken Cannelloni</b> <i>Spinach, Chicken &amp; Pancetta, Creamy Mushroom Sauce</i>	<b>£8.00</b>	<b>£14.80</b>
<b>Tagliatelle Verdi al Salmone</b> <i>Smoked Salmon &amp; Cream</i>	<b>£8.00</b>	<b>£14.80</b>
<b>Linguini al Nero</b> <i>Squid Ink Pasta, Scallops, Mussels, Clams, Prawns, Lobster Sauce</i>	<b>£11.00</b>	<b>£20.00</b>
<b>Lasagne Verdi</b> <i>Keats Classic Lasagne</i>	<b>£8.00</b>	<b>£14.80</b>
<b>Crespelle alla Keats</b> <i>Oven Baked Pancakes, filled with Spinach &amp; Ham, Creamy Sauce</i>	<b>£8.00</b>	<b>£14.80</b>
<b>Penne Dolcelatte</b> <i>Tube Pasta cooked in Blue Cheese &amp; Cream</i>	<b>£8.00</b>	<b>£14.80</b>
<b>Spaghetti Alla Carbonara</b> <i>Strips of Chicken, Pancetta, Parmesan &amp; Egg, Cream Sauce</i>	<b>£8.00</b>	<b>£14.80</b>

All Served with a choice of Vegetables & Potatoes or Salad

## Desserts

<b>Hot Chocolate Fondant and Ice cream</b> <i>(Allow 15 minutes)</i>	<b>£7.50</b>
<b>Mango Panna Cotta</b> <i>Sablé Biscuit &amp; Chantilly Cream (Can be Gluten Free)</i>	<b>£7.50</b>
<b>Hot Apple Strudel</b> <i>Vanilla Ice Cream</i>	<b>£7.50</b>
<b>Knickerbocker Glory</b>	<b>£8.50</b>
<b>Chocolate Delice</b> <i>Dolcé De Leché, Raspberry Coulis (Contains Nuts)</i>	<b>£7.50</b>
<b>Fresh Fruit Salad</b>	<b>£7.50</b>
<b>Classic Tiramisu</b> <i>A traditional Italian dessert made with Coffee, Marsala, Mascarpone</i>	<b>£7.50</b>
<b>Vanilla Bean Crème Brûlée</b> <i>Homemade Shortbread (Can Be Gluten Free)</i>	<b>£7.50</b>
<b>A selection of Italian Ice Creams &amp; Sorbets</b>	<b>£6.50</b>
<b>Affogato al Caffè</b> <i>Vanilla Ice Cream &amp; Espresso Shot</i>	<b>£7.50</b>
<b>Zabaglione</b> <i>A hot Sicilian Dessert made with Marsala Wine</i>	<b>£9.00</b>
<b>Crepes Suzette (for 2)</b>	<b>£20.00</b>
<b>Cheese &amp; Biscuits</b>	<b>£8.00</b>

## Coffee

**Coffee & Mints**      **£2.50**

**Cappuccino**      **£2.75**

**Espresso**      **£2.50**

**Café Latte**      **£2.75**

**Speciality Coffee:**      **£6.00**

**Keats Coffee with Sambuca**

**French Coffee with Brandy**

**Calypso Coffee with Tia Maria**

**Irish Coffee with Whisky**

**Italian Coffee with Strega**