

Pizzas

We take pride in our freshly prepared handmade pizzas the classic Roman way, with thin crispy bases, piled high with specially selected toppings....

Please note, in all our pizzas we use mozzarella cheeses

Pizza Margherita (v) £7.45
Tomato, cheese, fresh basil & a drizzle of olive oil

Pizza Hawaii £8.45
Tomato, cheese, ham & pineapple

Pizza Capricciosa £8.95
Tomato, cheese, ham, mushroom & artichoke

Pizza Etna £8.95
Tomato, cheese, garlic, chilli & spicy pepperoni

Pizza Picante £9.95
Tomato, mozzarella, pepperoni, roasted peppers & ham

Pizza Mediterranea £10.45
Tomato, cheese, olives, roasted peppers, artichoke, red onions, cherry tomatoes & oregano

Pizza Tonno £9.95
Tomato, cheese, tuna, sweetcorn & red onions

Pizza Buffalo (v) £9.45
Tomato, buffalo mozzarella, basil, fresh rocket & cherry tomatoes

Pizza Amalfi £11.95
Tomato, cheese, king prawns, anchovies, chilli, garlic & rocket salad

Calzone Vegetariano (v) £10.95
Tomato, cheese, roasted peppers, black olives, courgette, red onions & mushrooms

Calzone Carne Mista £11.95
Pepperoni, ham, chicken, mushrooms, bolognese sauce, & cheese, served with fresh salad

EXTRA TOPPINGS
Pepperoni, Chicken, King Prawns £2.00

Ham, Anchovies, Parma Ham
Sweetcorn, Mushrooms, Onion, Olives, Jalapenos £1.50

Side Orders

Greek Salad £5.95
Mix Salad £2.95
Roast Vegetables £3.50
Chips £2.50
Onion Rings £2.50
Mushrooms £3.50

Sunday Roast

£10.95 per person

BEEF, LAMB OR CHICKEN

Served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Homemade Gravy

SERVED 12 NOON UNTIL 3PM

OTHER MENU ITEMS AVAILABLE FROM

4PM - 8PM



Kids Menu

Chicken Nuggets & Chips £4.95
Fish Fingers & Chips £4.95
Any Pasta or Rissoto Dish available 1/2 price
Child Pizza with 3 toppings £4.95
Please ask for available toppings



THE
Elgar
INN

WORCESTER



Please advise us of any allergies when ordering. v - vegetarian n - contains nuts
Please ask us for any vegetarian & Gluten Free dishes and we might be able to make it

WE THANK YOU FOR
DINING WITH US

Appetisers

Garlic Bread	£3.95
Garlic Bread with Mozzarella Cheese	£4.95
Grilled Halloumi, Tzatziki and Pitta Bread	£5.95
Selection of fresh Bread & Olives	£4.95
with a mixture of olives, balsamic reduction and olive oil	

Starters

Greek Mezze	for two £12.95 for four £19.95
Whitebait, Calamari, Tzatziki, Hummus, Stuffed Peppers, Olives from Kalamata and Puglia, served with freshly baked pitta	

Antipasti	two to share £12.95 for one £7.95
Selection Of Italian Air Dried Meat & Salamis Served with parmesan cheese olives, pickles and fresh homemade bread	

Mussels	£6.95
Fresh mussels steamed in a white wine and cream sauce with a hint of chilli, garlic and fresh herbs. Served with fresh homemade bread	

Gamberoni alla Veneziane	£6.95
Large king prawns pan-fried with a touch of chilli and garlic, served with our unique cream, tomato and brandy sauce served with fresh homemade bread	

Bruschetta Funghi (v)	£5.50
Grilled portobello mushrooms mixed with three different types of Italian cheese, served on crusty ciabatta bread with fresh salad	

Bruschetta di Napoli (v)	£5.50
Ripened tomatoes with olive oil, fresh basil, red onion and a hint of garlic served on crusty ciabatta bread	

Calamari	£5.95
Fresh calamari coated in mixed flours, deep fried and served with a home made tartare sauce	

Tzatziki (v)	£3.95
Home made tzatziki (Greek yoghurt mixed with fresh cucumber, garlic, white vinegar & pepper) served with freshly baked pitta bread	

Funghi Con Aglio (v)	£5.50
Button mushrooms pan-fried with garlic, olive oil, white wine and fresh herbs	

Lamb Liver Crostini	£6.95
Lamb's liver coated in flour and pan-fried with baby shallots, red wine and fresh herbs, served on slices of crostini bread	

Capesante	£7.95
Fresh scallops pan-fried with a touch of garlic, white wine and lemon juice. Served on a bed of broad bean and pea puree, blended with a touch of aged parmesan cheese and a hint of cream	

Minestone Soup (v)	£4.95
Vegetable soup served with homemade bread	

Pasta

Spaghetti Bolognese	£8.95
Spaghetti in a rich bolognese sauce	

Lasagne	£9.95
Flat pasta layered with minced beef and béchamel sauce, cooked with fresh herbs and cooked with parmesan cheese, topped with mozzarella cheese then baked in the oven the classic Italian way	

Moussaka	£10.95
Layers of potato, aubergine, white onions and courgette topped with minced beef, diced tomatoes, fresh herbs, béchamel sauce and a touch of cinnamon, then baked in the oven	

Spaghetti Carbonara	£8.95
Spaghetti with crispy pancetta, double cream and egg yolk, finished with aged parmesan and black pepper	

Tagliatelle Primavera (v)	£12.95
Pasta with broccoli, peas, courgette shavings and cherry tomatoes finished with white wine, a touch of cream and lemon juice	

Tagliatelle All Funghi (v)	£9.95
Pasta with portabello mushrooms in a cream and white wine sauce with a touch of garlic	

Spaghetti di Mare	£13.95
Spaghetti cooked with fresh mussels, king prawns and calamari with a hint of garlic and chilli, finished in a white wine, tomato and basil sauce	

Penne Al Salmone	£11.95
Penne pasta with smoked salmon, mixed roasted peppers, finished with parmesan cheese and rocket salad	

Penne Al Forno Della Casa	£11.95
Penne pasta, chicken, mushrooms, roasted peppers and creme fraiche, topped with parmesan cheese and baked in oven	

Ravioli Gorgonzola (n)	£12.95
Handmade fresh ravioli served with a gorgonzola cheese sauce, walnuts and rocket salad	

Penne Arrabiata (v)	£8.95
Penne pasta and black olives, fried in chilli and garlic, tomato sauce and finished with parmesan cheese	

Risotto

Risotto al Frutti di Mare	£13.95
Aged arborio rice with fresh mussels, calamari and king prawns fried with fresh herbs, garlic and a hint of chilli, saffron infused, finished with parmesan.	

Risotto Funghi (v)	£11.95
Aged arborio rice cooked with porcini mushrooms and peas, finished with parmesan shavings	

Risotto Salmon	£12.95
Aged arborio rice cooked with smoked salmon, finely diced leeks, finished with a touch of marscapone and fine French brandy	

Risotto Di Zucca & Pollo	£12.95
Aged arborio rice with slices of chicken, butternut squash, panchetta, fresh spinach leaves and finished with fresh rocket salad on top	

Fish & Meat

Branzino	£13.95
Two fillets of sea bass cooked on a flat grill with a selection of vegetables; carrots, courgettes, red onion and celery with a hint of balsamic vinegar. A very healthy dish.	

Branzino Con Vodka	£15.45
Two fillets of pan fried sea bass, served in a vodka, mussels, thyme and cream sauce served with crispy vegetables	

Sea Bream	£14.95
Two fillets of fresh sea bream served with caponata vegetables and new potatoes	

Blanc de Poulet	£12.95
Char-grilled breast of chicken served with sautéed asparagus, baby carrots and new potatoes topped with a cream, tomato and brandy sauce	

Pollo Dolce Latte (n)	£12.95
Breast of free range chicken chargrilled served with dolce latte cheese sauce, fresh spinach and pine nuts. Served with roasted potatoes and salad	

Sirloin Steak	£15.95
3-4 week mature sirloin steak chargrilled, served with either portabello mushrooms or a peppercorn sauce and roasted potatoes	

Tagliate di Maiale	£12.95
Pork tenderloin pan-fried served with apple, prunes and rosemary in a red wine sauce with vegetable caponata	

Anatra Allo Scalogno	£14.95
Tender duck breast pan-fried and cooked with caramelised baby shallots and prunes in a red wine sauce on a bed of new potatoes & salad	

Kleftiko	£16.45
Locally sourced lamb shank cooked slowly for five hours with vegetables and Greek feta cheese, served in its own reduction with a side of roasted vegetables and potatoes	

8oz Rib-Eye Steak	£15.50
Matured for 28 days, served with slow roasted vegetables and potatoes	

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