

L'Anatra

ITALIAN KITCHEN
BOURTON-ON-THE-WATER

(WE HAVE GLUTEN FREE PIZZA BASES, PASTAS, AND VEGAN MOZZARELLA AVAILABLE)

CICCHETTI / TAPAS / STARTERS

BRUSCHETTA CLASSICA £8.00
Tomatoes, basil, onion, garlic on grilled homemade bread

SICILIAN ARANCINI £8.50
Please ask your waiter for today's fillings

GAMBERI ALL'AGLIO £9.50
King Prawns tossed in garlic, lemon, basil & chilli, served with foccacia

FUNGHI ALL'AGLIO £8.00
Pan fried mushrooms in garlic butter & parsley served with foccacia

CHARCUTERIE BOARD £9.50
Salami, Parma ham, pickles, olives, ciabatta

CLASSIC ITALIAN DISHES

SPAGHETTI CARBONARA £15.50
Creamy carbonara, parmesan, smoked pork pancetta, egg yolk

BEEF LASAGNE £16.50
Traditional homemade lasagne, bolognese, bechamel, pasta layers, served with mixed leaves

PASTA BOLOGNESE £15.95
Fresh tagliatelle pasta, rich beef bolognese, served with parmesan

PASTA ARRABIATA £14.50
Fresh tagliatelle pasta, rich tomato sauce, chilli basil and parmesan (This dish can be made vegan or vegetarian at your request)

*RISOTTO OF THE DAY £17.00

*PAN FRIED SEABASS £26.00

*8OZ 'JESSE SMITH' SIRLOIN STEAK £33.00

*PLEASE SEE OUR SPECIALS MENU FOR MORE DETAILS

SIDES

GARLIC BREAD £4.95
GARLIC FLAT BREAD £7.95
'add cheese' £1.00
HOMEMADE BREAD & OLIVES £4.50
SKINNY FRIES £4.50

MIXED SALAD £5.50
TENDER STEM BROCCOLI
with garlic and chilli £5.95
ROASTED NEW POTATOES
with rosemary and garlic £4.95

STONEBAKED PIZZAS

MARGHERITA £12.50 V
Tomato sauce, mozzarella and basil

VEGAN MARGHERITA £12.95 VE
Tomato sauce, vegan mozzarella basil

MEAT FEAST £16.95
BBQ Chicken, chorizo, ham, pancetta and salami

CALZONE DI CARNE £15.75
Folded pizza with tomato sauce, buffalo mozzarella, mushroom, ham, salami, pancetta and jalapenos

TROPICANA £13.95
Tomato sauce, mozzarella, ham, mushrooms and pineapple

DIAVOLA £14.95
Tomato sauce, mozzarella, pepperoni, spicy nduja sausage, roasted peppers and jalapenos

PARMA £14.95
Tomato sauce, mozzarella, cherry tomatoes, parma ham, rocket and parmesan

QUATTRO FORMAGGI £14.95
Gorgonzola, mozzarella, goats cheese, and parmesan

VEGETARIAN CALZONE £14.50 V
Folded pizza with tomato sauce, mozzarella, peppers, spinach, olives and goats cheese

CAPRICCIOSA £15.95
Tomato sauce, mozzarella, ham, mushroom, black olives, artichoke and capers

ADDITIONAL TOPPINGS VEGETARIAN £1.95 / MEAT £2.50

CHILDRENS MENU

CARROT & CUCUMBER STICKS, DIPPING SAUCE & GARLIC BREAD £3.95 V
MARGHERITA PIZZA WITH ONE TOPPING £7.50
FISH GOUJONS, SKINNY FRIES, PEAS £8.50
PENNE BOLOGNESE £7.50
TOMATO PENNE PASTA £6.95 V
CHEESY PENNE PASTA £6.95 V

We are allergy aware

We can adapt a number of dishes to meet your allergen needs.
So whatever your dietary requirements please ask a member of our team who will be happy to advise

We source our ingredients from local suppliers and use as many seasonal products as possible. Please see our local suppliers board for more details.

We only use free range eggs and where possible produce our dishes from scratch in our kitchens.

Traces of nuts and gluten may be found in our kitchens. All gratuities are shared amongst the team who have looked after you.

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BOURTON-ON-THE-WATER

DESSERTS

ALL HOMEMADE IN OUR KITCHEN

TIRAMASU £8.50

PANNACOTTA £7.50

CHOCOLATE BROWNIE AND ICE CREAM £8.50


STICKY TOFFEE PUDDING £8.50
served with ice cream or custard

AFFOGATO £7.00

BEECHDEAN FARMHOUSE ICE CREAM OR SELECTION OF SORBETS
1 scoop £3.25, 2 scoops £5.00, 3 scoops £6.75

FANCY A LIQUEUR
COFFEE OR COCKTAIL....?

'Please ask our waiters'

 [chesterhousehotel](#)

 [Chester House Hotel](#)

T: 01451 820286

Wi-Fi password: **Gu3stw1f1**

A discretionary 10% service charge will be added to your bill which goes directly to our superb staff, this is entirely optional

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