



Antonio Salieri (18 August 1750 – 7 May 1825) was an Italian classical composer, conductor and teacher born in the Republic of Venice.

As a student of Florian Leopold Gassmann, and a protege of Gluck, Salieri was a cosmopolitan composer who wrote operas in three languages.

Salieri helped to develop and shape many of the features of operatic compositional vocabulary and his music was a powerful influence on contemporary composers.

Appointed the director of the Italian opera by the Habsburg court, a post he held from 1774 to 1792, Salieri dominated Italian language opera in Vienna.

During his career he also spent time writing works for opera houses in Venice, Rome, and Paris. His dramatic works were widely performed throughout Europe during his life time. As the Austrian imperial Kapellmeister from 1788 to 1824, he was responsible for music at the court chapel and attached school.

He wrote no new operas after 1804, he still remained one of the most important and sought after teachers of his generation and his influence was felt in every aspect of Vienna.

Franz Schubert, Ludwig van Beethoven and Franz Liszt were among the most famous of his pupils.

Starters

2. Mediterranean Fish Soup <i>Served with parmesan shavings, croutons & spicy mayo</i>	£6.65
3. Salade Tricolore <i>Buffalo mozzarella, tomatoes & rocket leaves (V)</i>	£6.85
4. Selection of Cured Meats <i>Parma Ham, Bresaola, Salame Milano with dressing</i>	£7.25
5. Goats Cheese <i>Gently heated slice of goats cheese with rocket leaves and raspberry coulis</i>	£8.65
6. Parma Ham & Mozzarella Parcel <i>Gently heated with a leaf salad</i>	£8.65
7. Fresh Asparagus <i>With hollandaise sauce or vinaigrette & parmesan</i>	£9.50
8. Mixed Seafood Salad <i>A selection of fresh seafood from billingsgate market</i>	£9.75
9. Salmon Crayfish Parcel <i>Smoked salmon parcels filled with crayfish, lettuce & marie rose sauce</i>	£9.99
10. Large King Prawns <i>Pan-fried with olive oil, lemon juice & garlic served with salad</i>	£13.65
11. Mediterranean Hors-d'oeuvres <i>For Two Persons</i> <i>A selection of Ottoman dishes, consisting of houmous & aubergine dip, filo pastry parcels filled with spinach & ricotta cheese, & cous cous cylinders filled with vegetables(V)</i>	£16.75

Salads & Sides

12. Caesar Salad <i>Lettuce, croutons, parmesan & anchovy dressing</i>	£10.95
13. Chicken Caesar Salad <i>Lettuce, croutons, parmesan & anchovy dressing with strips of chicken</i>	£15.95
14. Exotic Seafood Platter <i>Mixed seafood from billingsgate market with salad</i>	£25.95
15. Garlic Bread	£4.25
16. Bruschetta with Tomato Salsa	£5.75
17. Mixed Leaf Salad	£4.75
18. Rocket Salad with Shaved Parmesan	£4.75
19. Marinated Olives	£4.25

Fresh Fish

20. Fish and Chips <i>Fresh fillet of battered cod with chips</i>	£14.75
21. Fillet of Salmon <i>Grilled or Poached served with a salad & hollandaise</i>	£15.95
22. Fillet of Sea Bass <i>Served with large prawn & mussel cooked with fennel, tomato and white wine with vegetables</i>	£17.25
23. Dover Sole <i>Dover Sole off the bone slow cooked in the oven served with a salad</i>	£32.25
24. Lobster Thermidor <i>Classic style thermidor, lobster cooked in brandy, white wine, cream & English mustard served with chips</i>	£36.95

Pasta & Vegetarian Dishes

25. Spaghetti alla Puttanesca <i>Spaghetti with neapolitan sauce, olives, chilli & capers (V)</i>	£12.75
26. Cannelloni Ripieni <i>Cannelloni filled with spinach, ricotta cheese, topped with neapolitan & béchamel sauce (V)</i>	£13.75
27. Lasagne al Forno <i>Egg pasta layered with béchamel, neapolitan sauce and minced beef topped with cheddar cheese</i>	£14.75
28. Ravioli al Pomodoro <i>Large ravioli filled with mushrooms & ricotta cheese in a tomato & basil sauce (V)</i>	£14.75
29. Spaghetti alla Carbonara <i>Spaghetti with smoked pancetta bacon, egg, parmesan cheese and cream</i>	£14.95
30. Penne Con Pollo <i>Penne with chicken in a creamy white wine sauce, mushrooms & sweet peppers</i>	£14.95
32. Pappardelle al Salmone Afumicato Asparago <i>Pappardelle pasta with smoked salmon, asparagus & shallots in a light creamy white wine sauce</i>	£16.95
33. Stuffed Aubergine <i>Eggplant half topped with courgettes, cherry tomatoes in a rice combination glazed with neapolitan & béchamel sauce (V)</i>	£17.95

From the Grill

34. Chicken Milanese <i>Breaded chicken escalope milanese served with spaghetti neapolitan</i>	£14.25
35. Home Made Beef Burger <i>Served with chips, salad & relish</i>	£15.75
37. Cutlets of Welsh Lamb <i>Served with potato puree & fine beans</i>	£17.75
38. Fillet of Welsh lamb <i>Served with potato pure & courgettes</i>	£18.95
39. Sirloin Steak <i>28 days matured sirloin served with chips, grilled tomato & choice of sauce</i>	£20.85
40. Medallions of Veal <i>Cooked with brandy, cream & mushrooms served with potato puree</i>	£20.85
41. Fillet of Beef <i>28 days matured fillet beef served with chips & button mushroom, grilled tomato & choice of sauce</i>	£29.50
42. Châteaubriand <i>For Two Persons</i> <i>28 days Double fillet steak served with grilled tomatoes, mushrooms & fried potatoes</i>	£58.00

Sauces

Green Pepper / Mushroom & Red Wine / Stilton

Sides

Chips / Mushrooms / Mixed Vegetables / New Potatoes / Fine Beans £3.85

Tawaret/Thoeris



The Goddess of Childbirth

The Egyptian goddess Tawaret was depicted with the head of a hippopotamus, the arms and legs of a lion, the tail of a crocodile and the breasts and stomach of a pregnant woman.

Tawaret protected women during pregnancy and childbirth. She was worshipped not in temples, but in household shrines and her amulets were a commonly worn accessory in Ancient times.

Usually portrayed with the arms and legs of a lion and the back and tail of a crocodile (or even a complete crocodile perched on her back), while her pendulous breasts and full belly conveyed the idea of pregnancy.

On occasion, later, rather than having a crocodile back, she was seen as having a separate, small crocodile resting on her back, which was thus interpreted as [Sobek](#), the crocodile-god, and said to be her consort.