

Dinner Menu

Welcome to Ronni's Lounge

Enjoy freshly caught seafood, handcrafted pizzas and flavour packed sharing plates.

Ask your server about our seasonal specials, updated weekly.

sharing plates

Made for sharing or
enjoying as starters.

Large Perello Olives 5

Spanish green olives with a crisp texture and mild, buttery flavour.

Katsu Cauliflower 9

Deep-fried breaded cauliflower served with katsu curry sauce and fried rice.

Buttermilk Chicken Tenders 10

Deep-fried buttermilk chicken tenders dipped in hot honey and finished with ranch dressing.

Dolcelatte Tagliatelle with 4oz 12

Rump

Blue cheese, garlic and red onion tagliatelle with 4oz rump steak on top.

Butterfly Mackerel 12

Pan-fried butterfly mackerel served with on a bed of garlic, tomato, red onion and capers.

Mussels Marinière 13

Fresh local mussels steamed in cream, garlic, white wine, onions and parsley.

Homemade Dough Balls 5

Tossed in garlic and parsley butter.

Prawn Toast 12

Tiger prawns, cod, lime, coriander, chilli and garlic on deep-fried bread, served with soy sauce, olive oil, garlic and lime dressing.

BBQ Corn Ribs 9

Oven baked corn ribs drizzled with sriracha sauce, butter and sea salt flakes.

House Salad 6

Crisp lettuce, onions, peppers, olives, beetroot, chopped tomatoes and croutons, tossed in a light herb dressing.

Chicken Parmo 12

Breaded chicken breast topped with béchamel sauce, grilled cheddar cheese and garlic sauce.

Detroit style Pizza

All handmade with fresh
dough and cooked to order.

Don't forget to add sides!

Margherita 16

Classic tomato, basil and mozzarella, served with seasonal salad.
Add chorizo for 2.

Caramelised Salami 17

Salami with red onions, crispy chillies, tomato sauce and mozzarella, finished with hot honey.

Chicken Tikka & Peppers 16

Marinated chicken tikka with peppers, tomato sauce and mozzarella, served with seasonal salad.

Garlic Butter 9

Classic garlic butter base, served with seasonal salad. Add Cheese for 2.

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Explore more from our menu...

Main fish

Locally sourced

Pan-Seared Cod Loin 24

Cauliflower purée, cornichons, capers, croutons, lemon butter sauce and new potatoes.

Chef Recommendation

Whole Fish of the Day Market Price

Ask for details of our daily fish special.

Chef Recommendation

Seabass & Tiger Prawns 26

Served with samphire butter and crushed potatoes.

Mussels Marinière 23

Fresh local mussels steamed in cream, garlic, white wine, onions and parsley, served with skinny fries.

Main event

Dolcelatte & Garlic Tagliatelle 18

Blue cheese, garlic and red onion tagliatelle.

Double Chuck Steak Burger 18

With pepper, garlic and mozzarella fritter, finished with lettuce, tomato and burger sauce, served with skinny fries.

Sirloin Steak 29

8oz beef sirloin steak with cherry vine tomatoes, skinny fries, chimichurri and Ronni's butter.

Chicken Supreme 21

Marinated garlic chicken topped with creamy cheese sauce, asparagus and vine tomatoes, served with crushed new potatoes.

Doorstep Homemade 17.50

Lasagne

Slow cooked beef and pork ragù layered with creamy béchamel sauce, served with grilled cheese and garlic bread.

Posh Fish & Chips 18

10oz cod fillet in beer batter with king prawns, minted peas, chips and harissa tartare sauce.

On the side

Onion rings 5.50

Garlic sauce 3.50

Pepper sauce 3.50

Skinny fries 5

Truffle & parmesan fries 8.50