

Dinner Menu

Welcome to Ronni's Lounge

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

Ask your server about our seasonal specials, updated weekly.

small plates

*Made for sharing or
enjoying as starters.
Recommend two plates
per person.*

Large Perello Olives 5

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

Katsu 9

Deep-fried breaded cauliflower served with katsu curry sauce and fried rice.
Or chicken. 3

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.

Tempura Cod Cheeks 12

Served with harissa tartare sauce and pickled cucumber.

Mussels Marinière Small 13

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

Homemade Dough Balls

+ Plain 5
+ Stuffed Mozzarella 6.50
+ Stuffed Mozzarella & Chorizo 7.50

Pan-Seared Scallops 14

Served with pancetta crumb and mango salsa.

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!
10-inch thin-crust gluten-free
option available.*

Margherita 15

Classic tomato, basil and mozzarella.
Add chorizo for 2.

Caramelised Salami 17

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

Chicken Tikka & Peppers 17

Marinated chicken tikka with peppers, tomato sauce and mozzarella.

Garlic Butter 9

Classic garlic butter base.
Add Cheese for 2.

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Explore more from our menu...

Main fish

Locally sourced

Oven-Baked Cod Mornay 24

Panko-coated cod loin with salt and smoke smoked salmon, potatoes, spinach and cheese sauce.

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 Large 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 31

10oz beef sirloin steak with cherry vine tomatoes, skinny fries, chimichurri and Ronniz' butter.

Add prawns +£8

Chicken Supreme 21

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

Onion rings 5.50

Garlic sauce 5

Pepper sauce 5

Doorstep Homemade Lasagne 17.50

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, garden peas, chips and harissa tartare sauce.

Bangers & Mash 18

Andrew Rees pork sausages on buttered mashed potato, finished with red wine onion gravy.

Flat Iron Steak 24

8oz flat iron steak with cherry vine tomatoes, skinny fries, chimichurri and Ronniz' butter.

Skinny fries 5

Truffle & parmesan fries 6.50

On the side

If you'd like information regarding the presence of allergens in our food or drink, please ask your server who will be happy to help. GM oil may be used in the cooking of some of our products.

Same menu, same portions, but with 5% VAT, allowing us to offer you lower prices. It shows how reducing VAT for hospitality could help businesses pass savings directly on to customers, while also supporting our venues.