

A LA CARTE

Spring Season

STARTERS

Soup of the day 5.95 (V) (GF available)
Homemade bread

Bruschetta classica 5.95 (V)
Fresh tomatoes, basil leaves

Homemade bread basket 5.95 (V)
Olive oil, balsamic vinegar, hummus & tzatziki

Caprese salad 7.50 (V) (GF)
Fresh tomatoes, Buffalo mozzarella, fresh basil

Prawn & avocado cocktail salad 8.95 (GF available)
Tomato mayonnaise infused with brandy, homemade bread

Crispy calamari 8.50
Tartare sauce

Scottish mussels 9.50 (GF available)
Cherry tomatoes, garlic, white wine, homemade bread

Gamberoni piccanti 11.95 (GF available)
Pan-fried king prawns with fresh tomato, garlic & chilli, homemade bread

Carpaccio of Bresaola 10.95 (GF)
Seasoned Bresaola, rocket, Parmesan shavings, lemon

SHARING PLATTERS

Antipasto Italiano 19.95
Traditional Italian cured meats, mixed selection of cheese, black olives, sun dried tomatoes, homemade bread

PASTA/RISOTTO

Spaghetti alla Norma 13.95 (V/ Ve/GF option available)
Aubergine, cherry tomatoes, Parmesan

Penne alla Fiorentina 17
Chicken, mushrooms, mixed peppers, Alfredo sauce

Linguine alla Marinara 18.95
Clams, mussels, king prawns, octopus, langoustine, white wine

Truffle Porcini mushroom risotto 17.95 (GF)
Garlic, white wine, truffle oil, Parmesan crisp, gold flakes

Risotto alla Marinara 18.95 (GF)
Clams, mussels, king prawns, octopus, langoustine, white wine

Gnocchi alla Sorrentina (V/ Ve/GF options available) 14.95
Tomato sauce, Fior di Latte mozzarella, fresh basil, Parmesan

(GF pasta available – please check with your server)

CHARGRILLED MEAT/FISH

28 days aged Aberdeen Angus Fillet steak
(280g) 31.95
Chipped potatoes

28 days aged Aberdeen Angus Rib-eye steak
(280g) 28.50
Chipped potatoes

Chargrilled pork chop 16.50 (GF)
Oven roasted baby potatoes, sauce vierge

Roast rump of lamb 19.95 (GF)
Oven roasted baby potatoes, herb sauce

Chargrilled chicken souvlaki 19.95
Two skewers of marinated chicken, chipped potatoes, tzatziki

Pan-fried sea bass fillet 17.50 (GF)
Grilled asparagus, spinach, vin blanc sauce

Pan-fried halibut 23.95 (GF)
Fennel, orange and saffron sauce, pistachio nuts

Pan-fried fillet of salmon 17.50 (GF)
Buttered spinach, king prawns, vin blanc sauce

SAUCES

2.95

Peppercorn
Blue cheese (GF)
Béarnaise (GF)
Red wine jus (GF)

SIDES

Garlic, chilli & toasted almond tenderstem broccoli 4.95 (GF)

Truffle and Parmesan cheese chips 4.95

House mixed salad 3.95 (GF)

Oven baked rosemary & garlic baby potatoes 3.95 (GF)

Sautéed garlic, chilli & toasted almond green beans 3.95 (GF)

Chipped potatoes 3.95

Mashed potatoes 3.95 (GF)

Sweet potato mash 3.95 (GF)