



*Three Course
Graduation Lunch Offer
Aperitif, 3 Courses, Coffee or Liqueur*

£35 for Two (2) = **£17.50** per person



Celebration Gourmet Menu

At your arrival:

- 1. Aperitif of your choice:** Alcohol free cocktail, Vermouth, Croft Sherry, House Wine (Red, White or Rose), Beer of the Month or Soft Drink (Coca-Cola, Irn-Bru, Ginger Beer, 7UP, or Fruit Juice) {Prosecco & Kir Royal – 50p supplement}
- 2. You may choose a Three Course Meal; including a Starter, Main Course and Dessert.**
- 3. To complement your meal please choose one bottle of Premium Wine to share between two.** See the wine list on back page
- 4. Complimentary Coffee & Choice of Liqueur:** Sambuca, Amaretto, Tia Maria, Limoncello, Maraschino (cherry liqueur) Baileys, House Whisky, House Brandy or Port.

All off the Above for ONLY

£49.50 for two (2) = **£24.75 pp**



Hors d'Oeuvres

Duet of Seasonal Melon V

Mozzarella Croquette V

Fresh & soft Mozzarella cheese **Filante** dressed with flour, eggs and breadcrumbs, deep fried. Served over a spicy tomato sauce or garlic mayonnaise on the side.

Mussels alla Provinciale £1.50 Supplement

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.

Trio of Mushrooms, Mozzarella and Onion Rings V

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

Calamari Frite

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or a spicy sweet chilli sauce.

Stuffed Mushrooms £1.00 Supplement

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

Classic Bruschetta V

Italian bread topped with chopped fresh vine tomato, garlic, basil & mozzarella.

Prawn Cocktail £1.00 Supplement

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

Salsiccia e Fagioli (Spicy Italian Sausage)

This classic dish from Tuscany is made with spices, **Italian sausage and Borlotti beans** in a special sauce with sage, garlic & blended with tomato sauce. Served with Garlic Bread. Served Hot

Pâté della Casa

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast, redcurrant jelly and garnished with seasonal leaves.

Mediterranean Antipasto V

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savory rice.

Soups

Classic Italian Minestrone

The classic Italian vegetable soup.

Pasta e Fagioli

Classic farmer's soup dish Tuscany style made with potatoes, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best end cured Italian ham, fresh herbs and Borlotti beans. Served with "fettunta" bread on a side dish. Delicious!

Zuppa della Fattoria V

Farmhouse cream of vegetable soup. A blend of broccoli, onions, peas, lentils, garlic, carrots, cauliflower, celery, fresh herbs and topped with croutons.

Pappa al Pomodoro V

(Spicy Tomato Soup) **This thick, tasty soup is made with** tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil, salt and pepper.

Sides – to share between two

Assorted Bruschetta £4.50

Garlic Bread £3.50

G/B with Mozzarella £4.00

Children's Menu

For Children under the age of ten (10) years of age you may choose from this menu or other dishes are available on request. Please just ask.

Any Two courses £7.50

Main Courses

Penne Arrabbiata V

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic.

Quite Spicy!

(with Chicken Breast £1.50 Supplement)

Bœuf au Poivre £1.25 Supplement with Yorkshire Pudding

Stew of roasted topside of Aberdeen Angus beef in peppercorn sauce made with butter, demi-glace, red wine and cream. Served with potatoes & vegetables.

Countryside Style Risotto

Made with Chicken Breast, Italian Sausage, Rice and Wild Mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

Escalopes of Chicken Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine pasta al pomodoro and baby roast potatoes.

Risotto all' Ortolana V

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, Parmesan cheese, fresh herbs and sunflower seeds.

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce. Served with Fries.

Stew of Gigot & shoulder Lamb

Tuscany Style £1.50 Supplement

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce. Served over mash potato and vegetables.

Baked Special GNOCCHI V

In a tomato, red onion, mixed peppers in a béchamel cheese sauce.

Duet of Fillet of Fish Goujon

(Sole & Haddock) Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

MINUTE STEAK £4.00 Supplement
150 grams approx. Scottish Sirloin.
Served with mushrooms, fries & onion rings.

Crespelle (Crêpe) V

Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce. Served with seasonal fries.

Chicken alla Parmigiana

Escalopes of chicken breast marinated in lemon juice, fresh herbs, garlic & white pepper. Dressed in breadcrumbs, pan fried, then topped with a tomato sauce, parmesan cheese, mozzarella, then baked. Served with roast potatoes & green vegetables.

Other Pasta Dishes Available on Request;

Carbonara, Pasta Principessa, Amatriciana, etc

(Linguine alla Marinara (Seafood Pasta) £2.95 Supplement)

**Seafood £10
for 2**

**Chicken £5
for 2**

**New Flambée dish every week!
Please ask to see today's special.**

**Minimum of two persons
Cooked at a table near you.**

**Veal £7.50
for 2**

**Dessert Flambée
for 2 £7.50**

**Beef £7.50
for 2**



Desserts or Cheese

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Tiramisu

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee & cocoa.

Assorted Italian Ice Cream

With topping.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Assorted Continental Cheeseboard

Served with dry fruit, honey, pear and oat biscuits.

£2.00 Supplement

Coffee (Black, White, Cappuccino, or Espresso) (Latte £1.00 Supplement), **Tea**
or Choice of Liqueur; Sambuca, Amaretto, Tia Maria, Limoncello, Maraschino
(cherry liqueur) Baileys, House Whisky, House Brandy, Port or a Soft Drink.

Special Selected Bottles of Wine

ONLY £17.50



WHITE

Berry Estate Chardonnay 2015/16

Unoaked Chardonnay. Fresh citrus, melon & peach flavours & a soft creamy palate.

Trebbiano IGT 2015/16

Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

San Andres

Sauvignon Blanc IGT 2015/16

A clean, ripe, fruity white wine, well balanced in the mouth.

PROSECCO

UPGRADE to Prosecco for ONLY

£3 Supplement

The most stylish and trendy wine in Europe; white, bubbly and full of fruity flavour.

A truly modern taste of Italy. CIN! CIN!

House Prosecco

White or Rosé

RED

San Andres Merlot 2015/16

An elegant, well-structured Merlot with ripe fruit flavours of cherry & plum and aromas of chocolate and mocha.

Sangiovese IGT 2015/16

Bright ruby red in the glass with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

Caleo Montepulciano d'Abruzzo 2015/16

The wine is deep ruby red in colour with an intense and fragrant bouquet of jam & cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate. **£2.00 Supplement**

ROSÉ

Berry Estate Rosé 2015

Strawberry, cherry and citrus flavours with hints of spice, and a soft creamy palate combine to make this a delicious Australian rosé.

Terms & Conditions apply. Booking in advance only.

Dishes may contain traces of nuts. Please alert staff of any allergies.

All our prices are inclusive of VAT but subject to 10% service charge to parties of six and over.

