



Mother's Day Menu

Special All Day Menu
Choose Any 2 Courses £27.50
Add an extra course for £7.50

Two course children's menu (under 12) including a soft drink £13.50
Extra course £3.50

Please Note: If required, you may bring your own highchair. - Thank you

Sitting Arrangements

Menu served all day from 12.30pm and every hour up to 7.30pm last sitting.
(Maximum stay 2 hours for each sitting from the time of the booking)

Antipasti - Starters

Trio of Mushrooms, Mozzarella and Onion Rings

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

Terrine of Pâté (Smooth Pâté)

Made with chicken, duck liver, and served with warm toast, red currant jelly and garnished with seasonal leaves.

Duet of Smoked Salmon and Prawns **£2.50 Supplement**

Smoked Salmon and Gravalax. Served with Rocket salad, lemon wedge, seafood sauce and wholemeal bread. Garnished with prawns.

Duet of Seasonal Melon

Soup of the Day

Please ask your server

Classic Italian Antipasto

A fine, assorted selection of Italian cured meat. Garnished with grilled vegetables.

Mussels alla Provinciale

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

Bon Bons of Haggis & Black Pudding

(Duet of Scottish delicacy) Coated with egg and breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

Prawn Cocktail

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

Minestrone

The classic Italian vegetable soup. Served with a slice of bread.

Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella £4.95

Focaccia Bread with Sea salt, extra virgin olive oil and Rosemary £3.95 ~ ~ Garlic Bread £3.95

Bowl of Olives for 2 £3.95

Bruschetta with Parma Ham, Salami, Mascarpone cheese and Olives £7.95

Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic and basil.

Classic Bruschetta £6.95

Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.

Important Notice: Please advise our waiting staff on any food allergy you may suffer to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

* Please note: The maximum stay from the time of the booking is two hours*



 Denotes Gluten Free Dish

 Denotes Vegan Dish

 Denotes Vegetarian Dish

Secondi Piatti - Main Courses

Seafood Dishes

Sea Bass Piccolo Mondo

Whole filled of Sea Bass grilled with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, and spinach.

Duet of Fillet of Fish Goujon

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

Pasta

Rigatoni delle Casa (House Speciality)

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil. Quite spicy and tasty!

Penne all' Arrabbiata

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

Fettuccine della Mamma

A special pasta dish created for Mother's Day.

Fettuccine with chicken strips, chorizo, mascarpone, sun-blushed tomatoes, spinach, a hint of chilli and blended with cream.

Risotto

Risotto Frutti di Mare Supplement £2.95

Made with calamari, prawns and mussels flamed in Brandy, blended with chilli, garlic, white wine, fresh herbs in a tomato sauce.

Risotto con Asparagi e Piselli

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Risotto cooked with asparagus and petit pois and flavoured with vegetable stock and sun-blushed tomatoes

Meat Dishes

10oz Grilled Scottish Sirloin Steak Supplement £7.50

Fully Garnished with grilled mushrooms, tomatoes, onion rings and fries.

Add a sauce of Peppercorn, Diana or Garlic Butter - £3.00

Veal Caprese Supplement £4.50

Escalope of Veal fillet dressed with breadcrumbs, pan-fried, topped with tomato sauce and Mozzarella cheese, then grilled. Served over a bed of Lyonnaise potatoes and seasonal vegetables.

Chicken Saltimbocca alla Romana

Escalopes of chicken breast cooked in white wine and sage, topped with Parma ham and served with seasonal vegetables and roast potatoes.

Roasted Scottish Sirloin in a Creamy Pepper Sauce

Baked sirloin of Beef in a Red wine and demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding and cauliflower au gratin.

Hand cut chips £3.95

Onion Rings £3.95

Sautéed Mushrooms £3.95

Italian Salad £3.95

Zucchini Fritti £3.95

Cauliflower au Gratin £3.95

Dolci - Desserts

Homemade Cheesecake

Please ask for flavour available

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice-cream and cream.

Torta di Mele (Homemade Apple Pie)

Served with ice-cream and whipped cream.

Tiramisu

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

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Seasonal Fresh Fruit Salad

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Tea or Coffee £3.00

Latte £3.50

Double Espresso £3.50



Children's Menu

Two course children's menu including a soft drink £13.50
Extra course £3.50

Please Note: If required, you may bring your own highchair. - Thank you

Choice of Starters

Deep-fried Mozzarella Cubes ✓

Seasonal Melon ✓

Garlic Bread with or without Cheese

Soup of the Day

Choice of Main Course

Duet of Fillet of Fish Goujon

(Sole & haddock) Dressed in breadcrumbs, deep-fried and served with fries and tartare sauce.

Spaghetti alla Bolognese

Classic dish made with a special tomato & beef sauce.

Macaroni Cheese ✓

Short pasta baked in the oven with a cheese sauce.

Chicken Goujons

Chicken dressed in breadcrumbs, deep-fried and served with chips.

Choice of Desserts

Assorted Italian Ice-Cream

Sticky Toffee Pudding (chef own recipe)

Served hot with vanilla ice-cream and whipped cream.

Chocolate Fudge Cake

Served hot with ice-cream and whipped cream.

