

## Wine List for the *Celebration Dinner Menu*

To complement your meal you may choose one bottle of wine from this selected wine list to share between two persons.

### White Wines

#### Pinot Grigio delle Venezie IGT 2017/18

A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long finish on the palate. Suitable to accompany the whole meal and especially for fish dishes.

#### Trebbiano IGT 2017/18

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

### Red Wines

#### Sangiovese IGT 2018

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

#### Masso Antico Primitivo Appassito Salento IGT 2017/18

£5.50 Supplement

Spicy and slightly acetate nose. Mouth full of fruit, strawberries and plums, and extremely soft on the palate. Much smoother than expected for a wine this young, there is no sign of any acid kick on the aftertaste.

**Bottle of Prosecco** ~ House Prosecco ~ £5.50 Supplement

**Premium Prosecco** – from Valdobbiadene & Cartizze Superior Quality Prestige Collection DOCG ~ £8.50 Supplement

#### Gavi di Gavi Nicola Bergaglio “ la Minaia ”DOCG 2017/18

£6.50 Supplement

Pale gold with flashes of diamond; it has a light, fresh and citrus bouquet. The palate is crisp and dry, with a hint of ripe pears and a complex array of red and green apples, the finish is mouth-wateringly refreshing and lengthy.

#### Sauvignon Blanc IGT 2017/18

Crisp & lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon & gooseberry combine to create a refreshing aromatic wine.

#### Berry Estate Chardonnay 2017/18

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

### Rosé Wines

#### Pinot Grigio Rosato, IGT 2017/18

Vibrant coral pink, gives way to a clean and delicately scented nose that has a hint of cherries.

#### Berry Estate Rosé 2018

Strawberry, cherry and citrus flavour with hint of spice and a soft creamy palate combine to make this a delicious Australian wine.



#### Valpolicella Classico Ripasso – Cantine di Ora DOP 2016/17

£6.50 Supplement

Ripasso is an intense, warm and friendly wine, supple and fruity. It is produced by the technique of known as pomace of Amarone, to which is added a small quantity of semi-dried grapes to make the wine's fruity notes more intense and to give it extraordinary freshness.

#### Vernaiolo Chianti £3.50 Supplement DOCG 2017/18

A lively ruby-red in colour, Vernaiolo is a well-balanced wine with great body that is a suitable accompaniment throughout the meal.

#### Montepulciano d'Abruzzo ~ Caleo DOC 2017/18

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.

#### Amicone ~ Cantine di Ora £7.50 Supplement IGT 2017/18

This little gem comes from the most noble of vines in the Veneto region. A full-bodied yet soft wine with aromas of fresh raspberry and black cherry. A little drop of poetry.

#### Rocca delle Macie Chianti Classico D.O.C.G 2016/17

£6.50 Supplement

Intense and persistent with hints of wild berries that combine well with aromas released by the wood of the barrels. Savoury and full-bodied, it highlights the exceptional persistence of the bouquet.

## Evening Dinner Menu

Available Tuesday to Saturday

### Menu 1

#### Two Course Dinner

You may choose any dishes of your choice from any section of the Menu including Coffee.  
**£22.50 per person**

### Menu 2

#### Three Course Dinner

You may choose any dishes of your choice from any section of the Menu including Coffee.  
**£27.50 per person**

## Celebration Dinner Menu

Available Tuesday to Saturday.

### Menu A

A Complete Two Course Celebration Dinner Menu  
For only **£75.00 for Two**

### Menu B

A Complete Three Course Celebration Dinner Menu  
For only **£90.00 for Two**

#### **MENUS FULLY INCLUSIVE OF:**

- 1. CHOICE OF APERITIF:** Bellini (Prosecco, Peach juice), Kir Royale, a glass of Prosecco, or a glass of Premium Wine (Red, White or Rosé) Premium Lager, Beer of the Month Alcohol Free - Cocktail, Beer, Cider or Wine available
- 2. You may choose any Two Course Meal including :**  
**Starter & Main Course or Main Course & Dessert and Coffee**  
**Or a Complete Three Course Meal and Coffee**
- 3. To complement your meal you may choose one bottle of wine to share between two persons from a selected wine list.**  
(See the Wine list with a choice of Premium Wines on the back page)
- 4. After Dinner Drink** (Please see the available drinks on inside page after Desserts)

**CHOICE OF APERITIF: Bellini (Prosecco, Peach juice), Kir Royale, a glass of Prosecco, or a glass of Premium Wine (Red, White or Rosé) Premium Lager, Beer of the Month Alcohol Free - Cocktail, Beer, Cider or Wine available**

### Antipasti ~ ~ Starters

#### Spicy Italian Sausage

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.

#### Duet of Seasonal Melon V

#### Terrine of Pâté (House Speciality)

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

#### Italian Antipasto

A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham etc. Garnished with olives and grilled vegetables.

#### Scottish Smoked Salmon

Served with rocket salad, garnished with capers, lemon wedge and wholemeal bread.

#### Stuffed Mushrooms

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

#### Prawn Cocktail

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

#### Mediterranean Antipasto V

A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over savoury rice.

#### Mussels alla Provinciale

Mussels cooked in onions, a hint of chilli, garlic, white wine, black pepper, tomato sauce & parsley.  
Or Mariniere with or without cream.

#### Trio of Mushrooms, Mozzarella and Onion Rings V

Mushrooms, Mozzarella cubes, zucchini & onion rings dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise or a spicy piccante sauce

#### Calamari Fritti

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

#### Tortelloni della Casa V

Fresh Pasta parcels filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic. Parmesan cheese, tomato sauce and basil.

### Minestre ~ ~ Soups

#### Adriatic Seafood Soup

(Brodetto di Pesce – Shell free)

Sautéed prawns, scallops, flaky fillet of Sole in extra virgin olive oil with garlic, chilli, tomatoes and fresh basil. Served with toasted “fettunta” bread.

#### Italian Minestrone

The classic Italian vegetable soup.

#### Farmhouse Cream of Vegetable Soup V

Zuppa della Fattoria A blend of broccoli, onions, peas, lentils, garlic, carrots, cauliflower, celery, fresh herbs and topped with croutons

### Sides – (Ideal to share between two)

**Garlic Bread £4.00 ~ ~ Garlic Bread with Mozzarella £4.95**

**Bruschetta £5.50 ~ ~ Basket of bread for Two £2.50**

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

V Denotes Vegetarian Dishes

### Secondi Piatti ~ ~ Main Courses

#### Duet of Fillet of Fish Goujon (Sole & Haddock)

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

#### Roasted Scottish Sirloin in a Creamy Pepper Sauce (Chef Speciality)

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

#### Penne Arrabbiata V

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

**Add Chicken £2.50 Supplement**

#### Classic Lasagne al Forno

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

#### Linguine alla Marinara

(Seafood Pasta) (Shell Free)

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato & cream sauce.

#### Grilled Sirloin Steak Fully Garnished £5.50 Supplement

10oz Scottish Sirloin steak. Fully Garnished with grilled mushrooms, onion rings & fries.

**Peppercorn or Diane Sauce £2.95**

#### 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.

#### Stew of Gigot & Shoulder Lamb Tuscany Style

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

#### Sea Bass £3.50 supplement

Grilled Sea Bass Fillet served over a Béarnaise sauce. Fully garnished with sautéed potatoes & green beans.

#### Crespelle (Crêpe) V

Baked homemade crêpes filled with spinach and Ricotta cheese, topped with a tomato and cream sauce. Served with fries.

#### Fillet of Haddock Mornay

Baked fillet of Haddock with a Mornay sauce, topped with cheese, then grilled. Garnished with market vegetables & sautéed potatoes.

#### Medallions of Pork Fillet Calvados

(Special) Medallions of Pork fillet sautéed in olive oil, flamed in Calvados, flavoured with cider, demi-glace, au poivre sauce, blended with cream and garnished with apple fritters laced with honey. Served with sauté potatoes and broccoli.

#### 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 & market vegetables.

All Main Courses, except Pasta and Risotto dishes, are served with a selection of market vegetables & potatoes

### Dolci ~ ~ Desserts

#### Classico Crème Brulée Vanilla flavour.

#### Meringue Delight

With ice-cream, fruit cocktail and fresh cream.

#### Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

#### Assorted Continental Cheeseboard

**£2.50 Supplement** Served with dry fruit, honey, walnuts, pear and oat biscuits.

#### Homemade Apple Pie

Served hot with ice-cream and whipped cream.

#### Tiramisú Classic

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

#### Assorted Coppa Gelato

Vanilla, Strawberry & Chocolate.

#### Tea or Coffee

**After Dinner Drinks: Maraschino, Limoncello, Sambuca, Glayva, Tia Maria, Grappa, Bailey's, Amaretto, House Whisky, Napoleon House Brandy, Late Vintage Port or Dessert Wine**

All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six & over.