

ADD A STARTER FOR £6.50

STARTERS

GOAT CHEESE

Deep fried in panko breadcrumbs, served on a bed of beetroot and rocket salad with a balsamic dressing.

SLICES OF HAGGIS & BLACK PUDDING

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

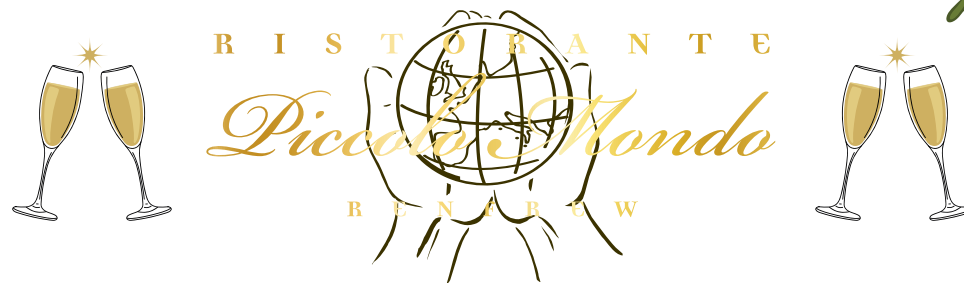
POTTED PRAWNS (£2.50 SUPPLEMENT)

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry sherry, freshly ground white pepper and cream.

TERRINE OF PÂTÉ (SMOOTH PÂTÉ)

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

DUET OF SEASONAL MELON



Festive Boozy Brunch

AVAILABLE FRIDAYS & SATURDAYS

12PM - 3PM

**CHOOSE 1 MAIN COURSE PLUS
4 DRINKS FOR £30.00**

*Drinks Include: Festive Cocktail,
Prosecco or Prosecco Rose, Bellini,
Kir Royale, Wine (White, Red or Rose 125ml),
Beer of the Month or Non Alcoholic Drinks
(Zero Wine, Zero Beer or Soft Drinks)*

MAIN COURSE

BAKED EGGS

2 eggs baked in the oven with a touch of cheddar cheese and pancetta. Served with toasted Italian bread.

DUET OF FILLET OF FISH GOUJONS

(Plaice & Haddock) Dressed in breadcrumbs, deep fried and served with fries and tartar sauce.

TRADITIONAL ROAST TURKEY

With chipolata sausage, stuffing, roast potatoes and vegetables.

CHICKEN CAESAR SALAD

Strips of chicken breast, little gem lettuce, croutons, crispy pancetta, parmesan shavings mixed in a light caesar dressing.

SMOKED SALMON & AVOCADO BRUSCHETTA

Toasted Italian bread with smashed avocado and slices of smoked salmon with seasonal leaves.

SPAGHETTI ALLA CARBONARA

Spaghetti tossed in extra virgin olive oil with garlic, parsley, freshly ground black pepper, pancetta, egg yolk, parmesan cheese & cream.

MOULES FRITES

Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper and parsley. Cream optional. Served with a basket of french fries.

FESTIVE CRÊPE

Classic crepe filled with turkey breast, sauteed mushrooms and light mascarponecream topped with parmesan. Served with seasonal leaves.

GRILLED RIBEYE STEAK (£10.50 SUPPLEMENT)

9oz Scottish Ribeye steak. Fully Garnished with grilled mushrooms, onion rings, tomatoes and chunky chips. Add Peppercorn or Diane sauce £4.50

RISOTTO ALL' ORTOLANA

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

SIDES

CLASSIC BRUSCHETTA

£7.50

GARLIC BREAD

£4.95

FRENCH FRIES

£4.50

ONION RINGS

£4.50

GARLIC BREAD WITH MOZZARELLA

£5.95

OLIVES

£4.95

HAND-CUT CHIPS

£4.50

ZUCCHINI FRITTI

£5.00

MIXED SALAD

£5.50

10% SERVICE CHARGE FOR PARTIES OF 6 AND OVER. MAXIMUM STAY 2 HOURS FROM TIME OF BOOKING.

 Denotes Vegetarian Dish

 Denotes Vegan

 Denotes Gluten Free

ADD A DESSERT FOR £6.50

DESSERTS

HOMEMADE APPLE PIE

Served hot with ice-cream and whipped cream.

STICKY TOFFEE PUDDING (CHEF'S OWN RECIPE)

Served hot with vanilla ice-cream and whipped cream.

MERINGUE DELIGHT

With ice-cream, fruit cocktail and whipped cream.

CHOCOLATE FUDGE CAKE

Served hot with ice-cream and whipped cream.

CHRISTMAS PUDDING

With Brandy sauce. (Flambé at your table)

**TOO FULL? TRY ONE OF
OUR NEW ITALIAN CREAM
LIQUEURS £4.00**

Melon, Pistachio or Lemon 25ml
(The Italian version of Baileys)

