

Starters

Homemade soup of the day with a warm homemade focaccia
£4.50

GF *Mussels cooked in white wine, tomato, garlic, chilli & parsley*
£7.95

V *Portobello mushroom stuffed with mascarpone, sundried tomato & basil*
topped with a chestnut breadcrumb
£5.95

Breast of wood pigeon with a prune and beetroot puree served with game chips
£6.50

GF *Smoked ham hock & honeyed carrot terrine with pickles, radish & a grainy*
mustard dressing
£6.95

Homemade chicken liver parfait with caramelised red onion & olive bread
crostini
£6.50

Crab cakes with lemon mayonnaise on a rocket & parmesan salad with a chilli
oil drizzle
£6.50

V *Poached pear tartlet topped with dolcelatte & pine nuts dressed with a thyme*
infused balsamic reduction
£6.50

Antipasto for two
A taster of the 4 directly above starters
£14.95

If you have any allergies please inform a member of staff

V=Vegetarian GF=Gluten Free

Dishes can also be altered to accommodate

Main Courses

V *Homemade cannelloni filled with ricotta, roast peppers, mushrooms & basil, cooked in a béchamel & pomodoro sauce topped with rocket & chestnuts*
£13.95

GF *Breast of chicken stuffed with a spinach mousse, wrapped in Parma ham with a spiced lemon couscous & sautéed greens*
£15.95

GF *Rolled plaice fillets with pan seared king prawns & smoked pancetta finished with basil, cream & parmesan served with a garlic & thyme fondant potato & tenderstem broccoli*
£17.95

GF *Brasato – Slow braised brisket of beef in a rich red wine gravy with creamed mash potato & sautéed greens*
£14.95

GF V *Gorgonzola, sage & butternut squash risotto topped with rocket & toasted pine nuts*
£13.95

GF *Pan seared fillets of seabass on courgette & carrot spaghetti with a chorizo polenta cake*
£16.95

Capriolo alla Montanara – Italian venison stew marinated & slow cooked in red wine, herbs, chunky winter vegetables & potatoes
£16.95

Coniglio alla cacciatora – Haunch of rabbit slow cooked with white wine, smoked pancetta olives, tomato & herbs served with polenta chips
£16.95

If you have any allergies please inform a member of staff

V=Vegetarian GF=Gluten Free

Dishes can also be altered to accommodate

Pasta

We recommend long pasta with the following sauces:

	Main Course	Starter
Bolognese <i>Minced beef, Italian sausage tomatoes & herbs</i>	£10.95	£6.95
V Pomodoro <i>Tomato, onion, garlic & fresh basil</i>	£9.50	£6.75
Carbonara <i>Pancetta, onions, white wine, beaten egg, parmesan cheese & a hint of cream</i>	£10.95	£6.95
Marinara <i>Rich selection of seafood cooked in a chili, white wine, tomato & garlic sauce</i>	£14.95	£9.95
V Pesto <i>Basil, pine nuts, parmesan cheese, extra virgin olive oil & garlic</i>	£9.95	£6.85
Vongole <i>Clams, garlic, chili, white wine, with or without tomato</i>	£11.95	£7.75

We recommend short pasta with the following sauces:

V Imperiale <i>Garlic, chili, white wine, mascarpone & tomatoes</i>	£9.50	£6.75
Amatriciana <i>Pancetta, onions, tomatoes, chili, white wine & herbs</i>	£10.95	£6.95
V Arrabbiata <i>Garlic, hot chili, onions, tomatoes & white wine</i>	£9.50	£6.75
Napoli <i>Smoked bacon, mushrooms, tomatoes, mascarpone & parmesan cheese</i>	£9.95	£6.85
Salmone <i>Smoked salmon, onions, cream & mascarpone</i>	£11.95	£7.75
Lasagne <i>Lasagne sheets layered with a rich Bolognese and béchamel sauce</i>	£11.95	

All our pastas dishes are available with Gluten Free options with the exception of **Bolognese and lasagna**

***Denotes vegetarian**

Please! If You Have Any Allergies Tell A Member Of Staff

Pizza

*all served on a 12 inch thin & crispy base and are available with a Gluten Free option,
9 inch also available at £2 off marked price*

V Margherita £9.95

Tomatoes, mozzarella, olive oil & basil

Quattro Stagioni £12.95

Tomatoes, mozzarella, mushrooms, artichokes, black olives & ham

Pescatore £14.95

Tomatoes, mozzarella & a selection of fine seafood sautéed in olive oil & garlic

Piccante £10.95

Tomatoes, mozzarella, pepperoni & chili

Romana £10.95

Tomatoes, mozzarella, ham & mushrooms

V Funghi £10.50

Tomatoes, mozzarella & mushrooms

Capri £12.95

Mozzarella & Parma ham

V Veneziana £10.50

Tomatoes, mozzarella & onions

V Vegetariana £12.95

Tomatoes, mozzarella, black olives, onions, peppers, mushrooms & artichokes

V Quattro Formaggi £12.95

Tomatoes & a selection of four cheeses

Tropicale £10.95

Tomatoes, mozzarella, ham & pineapple

Scozzese £13.95

Tomatoes, mozzarella, smoked salmon & Atlantic prawns

Pagani £12.95

Tomatoes, mozzarella, chicken & smoked bacon

Meat Feast £13.95

Tomatoes, mozzarella, ham, haggis, smoked bacon, pepperoni & chicken

Rabbie Burns £10.95

Tomatoes, mozzarella & haggis

Calzone £11.95

Folded pizza base with mozzarella, ham & mushrooms topped with tomatoes

V Calzone Contadina £12.50

Folded pizza base with mozzarella, mushrooms, olives & artichokes topped with tomatoes

Please! If You Have Any Allergies Tell A Member Of Staff

Carni/Meats

Filetto alla Brace £19.95

Fillet steak cooked on a charcoal grill

Bistecca alla Brace £17.95

Sirloin steak cooked on a charcoal grill

**The above can be cooked with the following sauces at an extra charge of
£3.95**

Funghetto

Brandy with mushrooms & cream

Diane

Brandy, mushrooms, onions & French mustard finished with cream

Poivre

Brandy with red wine & peppercorns finished with cream

Stilton & Drambuie

Flamed Drambuie with cream, topped with melted stilton

Taleggio

Taleggio cheese, white wine & cream

Surf & Turf £22.95

*Sirloin of beef cooked on a charcoal grill served with king prawns and a herby
tomato sauce*

**All steak dishes are served with a flat cap mushroom & oven roast cherry
tomatoes and a choice of potatoes or French fries.**

All our fresh meat is farmed in the UK

Please! If You Have Any Allergies Tell A Member Of Staff

Contorni/Side Dishes

French fries £2.25

Fresh vegetable of the day £2.75

Mushrooms £2.75

Onion rings £2.25

Mixed salad £2.75

Tomato, onion & basil Salad £2.75

Garlic bread £1.95

❖ **Focaccia £3.95**

❖ **Focaccia & mozzarella £4.95**

❖ **Panzanelle £4.75**

❖ **Available as a starter**

Dolci/Desserts

Various sweets from the cabinet £4.50

Luxury Italian Ice Cream £4.50

Formaggi/Cheese Board

Selection of cheeses served with biscuits and a selection of homemade chutneys £6.95

Caffe/Coffee

Espresso £1.75

Double Espresso £2.50

Black Coffee £1.95

Latte £2.50

Cappuccino £2.25

Liqueur Coffee £4.95

Pot of Tea £1.95

Please! If You Have Any Allergies Tell A Member Of Staff