

LUNCH MENU

2 COURSE £14.95 - 3 COURSE £18.95

STARTERS

ZUPPA DEL GIORNO ✓

Soup of the day (ask our waiter)
served with rustic bread

MUSSELS

Fresh mussels in a cream, garlic,
thyme and white wine sauce served
with toasted bread

BRUSCHETTA AL POMODORO ✓

Toasted rustic italian bread topped with vine tomatoes,
garlic, basil and extra virgin olive oil

HAGGIS BON BON

Haggis coated in breadcrumbs served with aioli mayonnaise,
crushed mixed nuts, sprinkle of paprika and green leaves

SMOKED SALMON

smoked salmon served with soft cheese, rocket salad and
toasted bread

LIVER PARFAIT

Chicken liver parfait served with pickled vegetables, onion
chutney and toasted bread

PORK BELLY

Slow cooked pork belly served with tomato and tarragon
sauce, crushed nuts, apple and green leaves

GORGONZOLA SALAD ✓

Gorgonzola cheese served with endive salad, pear and broad
beans with parmesan

MAINS

RAVIOLI ✓

Pasta parcels filled with aubergine and scamorza cheese in a
creamy parmesan fondue

TAGLIATELLE BOLOGNESE

Flat ribbon pasta with traditional pork ragu

PIZZA DIAVOLINA

Tomato sauce, mozzarella, spicy italian sausage, peppers and
fresh chilli

PIZZA MARGHERITA ✓

Finest italian tomato, mozzarella and basil
(ADDITIONAL TOPPINGS AVAILABLE £1.50)

CHICKEN PARMESAN

Breaded chicken breast topped with marinara sauce, melted
cheese and parmesan served with long stem broccoli

SEAFOOD CIOPPINO

Classic Italian fish stew with mussels, clams, king prawns and
haddock in a light garlic and chilli tomato sauce served with
garlic bread

GOURMET BURGER

Homemade steak burger with emmental cheese, green leaves,
tomato, pickled gherkins and aioli mayonnaise served with fries

SHIN OF BEEF

Slow cooked shin of beef served with mash potatoes

RUMP STEAK (£3 SUPPLEMENT)

Grilled rump steak served with french fries and topped with
peppercorn sauce

ALL SIDES £3.50

Baby New Potatoes, Green Beans With Chilli And Garlic, Fried Courgettes, French Fries, Broccoli With Chilli And Garlic,
Rocket And Parmesan Salad, Mixed Salad With Cherry Tomatoes And Red Onion

DESSERTS

PANNACOTTA

Homemade vanilla pannacotta with fresh mixed berries.

CHOCOLATE BROWNIE

Homemade chocolate brownie, white chocolate sauce and caramel ice cream

STRAWBERRY SUNDAE

Vanilla ice cream with mixed berry compote, white chocolate flakes and whipped cream.