



# A La Carte

## BREADS

### SOURDOUGH BREAD (V)

Handmade sourdough bread served with EVOO & balsamic glaze.

### BRUSCHETTA CLASSICA (V)

Homemade garlic bread topped with marinated, diced tomatoes.

### BRUSCHETTA MISTA (V)

Garlic bread topped with marinated, diced tomatoes, buffalo mozzarella, pesto and balsamic glaze.

5

### GARLIC BREAD / CHEESE (V)

Classic garlic bread.

Classic garlic bread with cheese.

4.5

5.5

6.6

### FOCACCIA (V)

With garlic and rosemary.

6.6

7.7

## ANTIPASTI

### HOMEMADE PATE (GFOA)

Spiced fig chutney, toasted bread with freshly whipped butter.

### CALAMARI

Crispy calamari rings garnished with chilli and spring onions. Served with chilli or tartar sauce.

### SOUP OF THE DAY

Please ask our waiters for details of our soup of the day. Served with toasted bread.

### BURRATA CAPRESE (GFOA) (V)

Selection of heritage tomatoes, black olive crumb, chunky garlic croutons, pickled shallot rings and micro basil.

### COZZE VINO BIANCO (GFOA)

Scottish mussels steam cooked in a light white wine and cream sauce.

### GAMBERETTI MARIA ROSA (GFOA)

North Atlantic prawns, tempura battered king prawn, crisp gem lettuce, avocado with a Marie Rose sauce.

8.8

### HAGGIS IMPANATA

Breaded Hornig haggis bon bons served in a whisky sauce.

9.9

11

### CAPELANTE CON PASTINACA (GF)

Seared king scallops served on a creamy parsnip puree, black pudding crumb topped with crispy parsnip ribbons.

14.3

5.5

### ANTIPASTO CLASSICO (GFOA)

A selection of Italian cured meats, grilled vegetables, olives and cheese.

13.2

10.5

### ASPARIGI CON UOVO (GFOA)

Grilled bread topped with asparagus, soft fried egg, lashings of parmesan and truffle oil.

8.8

9.9

### GAMBERONI M'BRIAGI

Tempura battered king prawns, saffron aioli and burnt lime.

9.9

9.9

### 1/2 PASTA

Please choose any of our pasta dishes as your half pasta option.

9.9

## TRADITIONAL PASTA

### SPAGHETTI CARBONARA (GFOA)

A classic. Pancetta, cream, egg and parmesan.

13.75

### MELANZANE PARMIGIANA (V)

Homemade layered aubergine and parmesan bake in a light tomato sauce.

13.2

### HAGGIS TORTELLONI

Homemade Hornig haggis filled tortelloni in a creamy whisky sauce.

14.3

### RISOTTO AL TARTUFO (GF)

Wild porcini and woodland mushrooms, infused with truffle oil and topped with parmesan shavings.

13.2

### RIGATONI NORCINA (GFOA)

With Italian sausage, tomato, cream and a touch of brandy.

13.2

### LASAGNE

Traditional homemade layered pasta with rich beef ragu and bechamel sauce.

14.3

### RIGATONI AMATRICIANA (GFOA)

Rigatoni in a rich sauce with pancetta, chilli and pecorino cheese.

13.2

### LINGUINE MARE

King prawns and shrimps in a light garlic and white wine sauce with a touch of tomato.

14.3

## PASTA

### AGNOLOTTI ALL' ASTICE

Lobster filled ravioli in a cherry tomato and white wine sauce, garnished with butterflied king prawns.

### PACCHERI AI FRUTTI DI MARE

Large pasta tubes cooked in a delicious white wine and cherry tomato sauce with fresh prawns and shellfish.

### PAPPARDELLE OSSOBUCCO

Large pasta ribbons in a slow cooked beef ragu.

|      |  |       |
|------|--|-------|
| 15.4 | <b>RIGATONI GORGONZOLA</b><br>Pancetta, mushrooms and walnuts in a light gorgonzola sauce.                   | 13.75 |
| 16.5 | <b>RISOTTO CON LANGOUSTINE E PROSECCO</b><br>Langoustine risotto in a rich prosecco, tomato and cream sauce. | 17.7  |
| 15.4 | <b>GNOCCHI TOSCANA</b><br>Homemade gnocchi with fresh Tuscan sausage and wild mushrooms.                     | 14.3  |

## MAINS

### CARNE DI CERVO (GF)

Venison with a parsnip mash, braised red cabbage, heritage carrots, crispy parsnips and a Bramble Gin jus.

### JOHN GILMOUR'S

#### 8OZ SIRLOIN STEAK (GF)

*Surf & Turf Surplus option*

Add Langoustines + £15 or Half Lobster Thermidor + £20

### JOHN GILMOUR'S

#### 8OZ RIB-EYE STEAK (GF)

*Surf & Turf Surplus option*

Add Langoustines + £15 or Half Lobster Thermidor + £20

### JOHN GILMOUR'S

#### 8OZ FILLET STEAK (GF)

*Surf & Turf Surplus option*

Add Langoustines + £15 or Half Lobster Thermidor + £20

*Steaks are served with roasted cherry tomatoes on the vine and hand cut chips. Please add a pepper or diane sauce for £3 or garlic butter for £2.*

|      |  |      |
|------|--|------|
| 23.1 | <b>LOBSTER THERMIDOR (GFOA)</b><br>Whole lobster butterflied and filled with cream, onion and parmesan cheese - oven baked and served with skinny fries and salad.                               | 38.5 |
| 24.4 | <b>POLLO MILANESE</b><br>Breaded chicken fillet served with spaghetti Napoli.  | 19.9 |
| 27.5 | <b>GUANCIA DI MANZO (GF)</b><br>Tender braised beef cheek cooked in a red wine sauce on a bed of polenta, asparagus and honey glazed carrots.  | 21   |
| 29.9 | <b>SPIGOLA (GF)</b><br>Seabass fillet with Jerusalem artichoke puree, buttered baby leeks and confit garlic potatoes. Topped with parsnip crisps and drizzled with a white truffle dressing.     | 21   |
|      | <b>POLLO CON MOUSSE DI CASTAGNE (GF) (N)</b><br>Corn fed chicken stuffed with a wild mushroom and chestnut mousse, parma ham, hasselback potatoes, roasted brussel sprouts and a redcurrant jus. | 19.9 |

## PIZZA

### MARGHERITA (GFOA) (V)

All of our pizzas are made with fresh plum tomatoes and fior di latte mozzarella. Please feel free to build your own pizza.

### GUAPO (GFOA)

Nduja sausage, ricotta and chicken. Warning, spicy!

### GIGI (GFOA)

Chicken, ham, meatballs, pepperoni and a drizzle of chilli oil.

### LEGGERA (GFOA)

Grilled peppers and courgettes with garlic.

### BIANCA (GFOA)

White base, thinly sliced potatoes, ricotta, norcina sausage, rosemary and a drizzle of truffle oil.

|      |  |      |
|------|--|------|
| 11   | <b>TONNO</b><br>Tuna, red onion and fresh chillies.  | 13.5 |
| 13.5 | <b>BURRATINA MARISINA (GFOA)</b><br>Prosciutto, rucola, cherry tomatoes with burrata cheese and parmesan shavings.                             | 14.5 |
| 14   | <b>MARINARA (GFOA)</b><br>A Neapolitan classic. Tomato base, no mozzarella, garlic, anchovies, kalamata olives, oregano and a drizzle of EVOO. | 14.5 |
| 14   | <b>SALSICCIA &amp; FRIARIELLI (GFOA)</b><br>White base with mozzarella, scamorza cheese, Tuscan sausage and friarielli (Italian broccoli).     | 13   |
| 14   | <b>SPECK E FUNGHI (GFOA)</b><br>On a white base with cream of mixed mushrooms, parsley, speck, gorgonzola and truffle oil.                     | 15   |

## SIDES

|  |     |                                      |     |   |     |
|--|-----|--------------------------------------|-----|---|-----|
| DOUBLE COOKED HAND CUT CHIPS (GF) (V)              | 4.5 | MIXED SALAD (GF) (V)                 | 4.5 | TENDERSTEM BROCCOLI WITH CHILLI & GARLIC (GF) (V)               | 4.5 |
| TRUFFLE & PARMESAN FRIES (GF) (V)                  | 4.5 | POLENTA CHIPS (GF) (V)               | 4.5 | FRENCH BEANS WITH SHALLOT BUTTER & TOASTED ALMONDS (GF) (V) (N) | 4.5 |
| ROCKET, PEAR, PARMESAN & WALNUT SALAD (GF) (V) (N) | 4.5 | ZUCCHINI FRIES (GF) (V)              | 4.5 |   |     |
|  |     | SEASONAL ROASTED VEGETABLES (GF) (V) | 4.5 |   |     |