



2 COURSES
£39.95

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£47.95

DELICIOUS

STARTERS

BRUSCHETTA MISTA

Garlic bread, served with buffalo mozzarella, marinated cherry tomatoes, a balsamic glaze, basil pesto and rocket.

CAPELANTE 'NDUJA

Pan seared scallops. Cauliflower purée, compressed green apple, 'nduja crumb and a white wine butter sauce.

CROCCHETTA DI MANZO E HAGGIS

Slow cooked beef cheek and haggis croquette. Served with a Drambuie whisky sauce and crispy kale.

BURRATA SAN MARZANO

Basil pesto, red chicory leaves, San Marzano tomatoes, black olive caramel, smoked almonds and Maldon sea salt.

ANTIPASTO CLASSICO

Selection of Italian cured meats, marinated vegetables, olives, cheese and toasted sourdough bread.

MAIN COURSES

PACCHERI FRUTTI DI MARE

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

JOHN GILMOUR 8OZ SIRLOIN STEAK

Slow roasted plum tomatoes, triple cooked chips, rocket and a pickled shallot salad. Served with a brandy peppercorn sauce.

RISOTTO TARTUFO

Creamy wild mushroom risotto with shaved parmesan and white truffle oil.

STONEBASS

Pan fried stonebass, with a creamy herby mash, lemon and brown shrimp butter with parsley and crispy capers.

POLLO CON MOUSSE DI FUNGHI

Chicken and wild mushroom mousse, potato terrine, creamed savoy cabbage, roasted pearl onions, crispy kale and a chicken jus.

Some ingredients may not be listed, please alert your server if you have any food allergies or intolerances.



DESSERTS

TORTA MERINGA AL LIMONE

Raspberry sorbet.

TORTINA AL CIOCCOLATO

Chocolate cake with mango sorbet
and orange tuile.

TIRAMISU

Homemade tiramisu. Coffee, mascarpone
mousse and chocolate.

STICKY TOFFEE PUDDING

Salted caramel sauce with vanilla ice cream.

GELATO E SORBETTO

Selection of ice cream or sorbets.

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