

2 COURSE GRADUATION MENU

£16.95

{includes a glass of Prosecco on arrival}

STARTER

HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs then deep-fried.

Served with a creamy peppercorn sauce

PATE DELLO CHEF

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream. Served with warm toast & home-made caramelised onion

BRUSCHETTA ROMANA V

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & red onions

KING PRAWN PICCANTE £1.95 ex

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs & chilli. Served with a slice of garlic bread

POLPETTINE MAMMA NAPOLI

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread

MUSSELS MARINARA

Mussels cooked in finely chopped onions, garlic, white wine, cream, freshly ground black pepper & parsley

FUNGHI FORMAGGIO V

Mushrooms in breadcrumbs stuffed with roasted peppers & goats cheese then deep fried. Served with a spicy tomato dip

CHUNKY MINISTRONE SOUP V

or SOUP of the DAY

Served with a slice of bread & butter

CHICKEN GOUJON SKEWER

Skewered fillets of chicken marinated in white wine, lemon juice, garlic & fresh herbs, deep-fried in breadcrumbs. Served with peppercorn sauce

SIDES V

GARLIC BREAD	£2.95	HOUSE FRIES	£2.95
GARLIC BREAD with cheese	£3.95	FOCACCIA ROSEMARY (12 inch)	£5.50

***** FOOD ALLERGIES & INTOLERANCES *****

Before ordering please speak to our **Restaurant Manager** about your requirements

MAINS

ANGUS BEEF RAGU' with FETTUCINE

Ribbon pasta tossed in extra virgin olive oil with sautéed onions & mushrooms served in our *Chef's* special rich Ragù sauce with succulent strips of Aberdeen Angus beef

CHICKEN HAGGIS AL PEPE

Pan fried chicken supreme cooked in a creamy peppercorn & brandy sauce, served with two deep-fried haggis bon bon's & roast potatoes

PULLED PORK MAMBO BURGER

Shredded Pork shoulder marinated for 24 hours in our own homemade recipe (slowly cooked for 10 hours) served in a soft bun with Cos lettuce leaves, mature red cheddar & house fries. Topped with our special BBQ sauce

SCOTCH BEEF STROGANOFF £1.95 ex

Strips of Scottish Angus beef sautéed in butter with onions, mushrooms, French mustard & red wine, flamed in brandy then blended with cream, served with arborio rice

SPICY PIZZA DIAVOLA

Topped with tomato, Mozzarella cheese, Italian Salami & jalapenos

PASTA PRINCIPESSA

Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil & cream

PENNE ARRABBIATA V

Pasta quills tossed in a sauce made with olive oil, onions, garlic, chilli pepper, tomatoes and basil. *Quite spicy!*

SPAGHETTI GAMBERONI al LIMONE £1.95 ex

Home-made fresh egg spaghetti cut on the *mandolin slicer* sautéed with fresh chillies, garlic, cherry tomato, asparagus, fish stock, white wine & tiger prawns sprinkled with fresh chopped basil & flat leaf parsley garnished with lemon wedge

CHEESE BURGER

An 8 oz Char-grilled prime Scotch beef burger in a soft bun with salad leaves, cheddar cheese & sliced tomato. Served with house fries

SEA BASS with HERB CRUST £2.95 ex

Fillet of sea bass marinated in extra virgin olive oil & lemon juice topped with a crust of rosemary, parsley, rock salt & lemon zest with tiger prawns.

Served with Chef's daily potatoes

LASAGNE al FORNO

Traditional oven baked Italian favourite

RISOTTO PORCINI V

Arborio rice cooked with mixed porcini mushrooms, a touch of cream & Parmesan