

# MARKET MENU

## 2 COURSE £14.95

### STARTER

#### HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs then deep-fried.

Served with a creamy peppercorn sauce

#### PATE DELLO CHEF

Made with chicken 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 PRAWNS PICCANTE £1.50 EXTRA

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

#### FUNGI FORMAGGIO ..V..

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

#### CHUNKY MINISTRONE SOUP ..V..

or SOUP of the DAY

served with a slice of bread & butter

#### SICILIAN ARANCINI

Sicilian recipe rice balls with Bolognese ragu` & Parmesan cheese stuffed with mozzarella then deep-fried, served with a spicy tomato sauce

#### CAMEMBERT FRITTO ..V..

Camembert cheese wedges, breaded & deep-fried, served with cranberry coulis

#### MUSSELS, WHITE WINE & CREAM

Mussel's sautéed in extra virgin olive oil with onions, fresh parsley, garlic, white wine & a splash of cream

### SIDES V

GARLIC BREAD	2.95
GARLIC BREAD & CHEESE	3.95
FOCACCIA <i>Sea Salt &amp; Rosemary</i>	5.50
FRENCH FRIES	2.95
PARMESAN FRIES	3.50
CHILLI FRIES	3.50
ONION RINGS	2.95
CAULIFLOWER VERY CHEESY	3.95
CHEESEY MAC	3.95

### 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 EXTRA

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 ai LIMONE £1.95 EXTRA

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 EXTRA

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 ai FORNO

Traditional oven baked Italian favourite

#### RISOTTO PORCINI V

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

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

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