

2 COURSE MENU £15.95

STARTER

HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs then deep-fried.
Served with a creamy peppercorn sauce

PATE DELLO CHEF

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream served with 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 & finely chopped red onions

KING PRAWN PICCANTE

(£1.95 extra supplement)

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

SICILIAN ARANCINI

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

CHUNKY MINISTRONE SOUP (V)

or SOUP of the DAY

Served with a slice of bread & butter

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

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

MAINS

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

SCOTCH BEEF STROGANOFF

(£3.50 extra supplement)

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, Salami & jalapeños

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

(£2.50 extra supplement)

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

CHEESEBURGER

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

FISH GOUJONS & CHIPS

(£1.95 extra supplement)

Boneless angel cut prime haddock fillet goujons coated in a special flour & breadcrumb mix, crispy fried served with fries, tartare sauce & lemon wedge

LASAGNE al FORNO

Traditional oven baked Italian favourite

RISOTTO PORCINI (V)

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