

À LA CARTE MENU

STARTERS

BRUSCHETTA (V)	6.00
Bruschetta of plum tomatoes, red onion, basil, Extra Virgin olive oil, topped with Grana Padano	
GOAT'S CHEESE (V) (GF)	9.00
Gratin of grilled goat's cheese, rainbow beetroot, glazed red onion, balsamic & walnut dressing	
KING SCALLOPS	13.00
King scallops, Parmesan galette, salmon caviar, pea purée, black pudding, vin blanc sauce	
CALAMARI (GF)	9.00
Calamari rings lightly dusted with seasoned flour, deep-fried, lemon wedge, garlic mayonnaise	
KING PRAWNS (GF)	14.00
Pan fried King prawns in white wine, garlic, chilli, shallots, chopped tomatoes, basil, & lemon butter	
TOMATO & MOZZARELLA (V) (GF)	9.00
Buffalo mozzarella, beef tomatoes, avocado, red onion, oregano, basil, Extra Virgin olive oil	
ANTIPASTO	11.00
A selection of Italian cured meats, artichoke, mixed pickles, baby mozzarella and warm crostini	
TRIO OF SEAFOOD (GF)	12.00
Scottish smoked salmon, crab mousse, crayfish, caviar garnish, dill & lemon oil	

PASTA & RISOTTI

SEAFOOD LINGUINE / RISOTTO (GF)	17.00
Arborio rice risotto, mussels, prawns, calamari, prawn crevette, tomato & lobster bisque sauce	
RISOTTO ASPARAGUS (V) (GF)	15.00
GF Arborio rice risotto, seared asparagus spears, petit pois, spinach leaves, mascarpone cream	
SPAGHETTI FIORENTINA	16.00
Spaghetti pasta, chicken breast, mushrooms, spinach, fresh plum tomatoes, cream, Grana Padano cheese	
CANNELLONI (V)	15.00
Cannelloni pasta filled with ricotta cheese & spinach, béchamel, passata sauce, grated mozzarella	
LINGUINE SCALLOPS (V)	17.00
Linguine pasta, King scallops, white wine, garlic, dill & saffron sauce, garnished with black caviar	
SPAGHETTI BOLOGNESE	15.00
Spaghetti pasta, minced beef, onion, garlic, carrot, mixed herbs in a rich red wine and pomodoro sauce	
PENNE CHORIZO	16.00
Penne pasta tubes, chorizo sausage, fresh basil, garlic, fresh chilli, shallots, pomodoro sauce	
LASAGNE	15.00
Layers of fresh pasta, minced beef, béchamel, passata sauce, grated Grana Padano cheese	

MAINS

CHICKEN SUPREME (GF)	19.00
Supreme of chicken breast, Oyster & wild mushrooms, fondant potato, tarragon, black truffle, vin blanc sauce	
FILLET STEAK (GF)	28.00
Aged farm assured Angus fillet of beef, chunky chips, green pepper corn sauce	
SEA BASS (GF)	20.00
Fillets of sea bass, prawn crevette, wilted spinach, dauphinoise gratin, pea purée, lobster bisque	
MONKFISH TAIL (GF)	26.00
Dauphinoise potatoes, tempura courgette flower, grilled courgette, garlic, black olive & passata	
LEMON SOLE (GF)	26.00
Fillets of lemon sole, dauphinoise gratin, samphire, vine tomatoes, caper & lemon butter	
DUO OF LAMB (GF)	25.00
Cornish canon of lamb & lamb cutlet, glazed baby carrots, tian of mash potato, shallot purée, rosemary & red wine	
DUCK BREAST	23.00
Gressingham duck breast, duck bonbon, pak choi, sweet fondant potato with Grand Marnier reduction	
CALVES LIVER (GF)	22.00
Dutch calves liver, tian of mash, julienne of white onion with balsamic & red wine reduction	

SIDES

BREAD BOARD (V)	4.00
A selection of Artisan bread rolls with butter OR extra virgin olive oil & balsamic vinegar	
MIXED OLIVES (V) (GF)	3.00
Marinated mixed olives served in a chilli, garlic, oregano and citrus zest	
MASH (V) (GF)	4.00
Maris Piper mashed potato, served in creamy butter	
FRENCH FRIES (V) (GF)	4.00
Maris Piper chipped potatoes, seasoned and deep fried	
MIXED VEG (V) (GF)	5.00
French beans, carrot batons, petit pois, broccoli florets	
SPINACH (V) (GF)	4.00
Baby spinach leaves, wilted in garlic butter	
MIXED SALAD (V) (GF)	4.00
Mixed leaves, cherry tomatoes, olives, red onion, capers, cucumber	
ZUCCHINI FRITTI (V)	5.00
Lightly battered, deep fried courgette baton fritters	

DESSERTS

TIRAMISU (V)	7.00	ICE CREAMS/SORBETS (V)	6.00
Italian dessert with amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa		Selection of Mövenpick ice cream or sorbet with chocolate wafer curls	
RASPBERRY PANNACOTTA (GF)	7.00	TRIO DI DOLCI	8.00
Vanilla & raspberry pannacotta served with caramelised peach slices & winter berries		Raspberry pannacotta, apricot sorbet, mango and passion fruit cheesecake	
CHOCOLATE FONDANT (V)	8.00	MANGO & PASSION FRUIT CHEESECAKE	7.00
Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries		Mango and passion fruit cheesecake, served with exotic fresh fruit	
EXOTIC FRESH FRUIT (V)	7.00	CHEESE BOARD	9.00
Exotic fresh fruit in a brandy snap basket, lemon and lime sorbet, raspberry coulis		Selection of Italian cheeses, quince jelly, celery sticks, grapes and savoury biscuits	

OPENING HOURS

MONDAY	CLOSED
TUESDAY	CLOSED
WEDNESDAY	5pm – 10pm
THURSDAY	5pm – 10pm
FRIDAY	12pm – 11pm
SATURDAY	12pm – 11pm
SUNDAY	12pm – 8pm

FIXED LUNCH

FRIDAY & SATURDAY	12pm – 4pm
CHILDREN	9.00
2 COURSES	18.00
3 COURSES	24.00



PROSECCO BRUNCH

FRIDAY & SATURDAY	12pm – 4pm
2 COURSE MEAL WITH UNLIMITED PROSECCO	35.00PP
(T&C'S APPLY)	

SUNDAY LUNCH

12pm – 7pm

CHILDREN	9.00
2 COURSES	19.00
3 COURSES	25.00
ALL MAINS ARE SERVED WITH EITHER SEASONAL VEGETABLES OR A MIXED SALAD	

(V) = Vegetarian (GF) = Gluten Free A discretionary 10% service charge will be added to your bill