

Starters

BRUSCHETTA (V) 6

Bruschetta of plum tomatoes, red onion, basil, Extra Virgin Olive oil, topped with Parmigiano

GOATS CHEESE (V) (GF) 11

Gratin of goats' cheese, with toasted pine nuts, beetroot carpaccio and red onion marmalade

PORTOBELLO MUSHROOM (V) 9

Portobello mushroom filled with Gorgonzola, grilled herb crust, white truffle oil, wild rocket

KING SCALLOPS 13

Kind scallops, Parmesan galette, salmon caviar, pea purée, black pudding, vin blanc sauce

ANTIPASTO 12

A selection of Italian cured meats, Jerusalem artichoke, pickles, sun dried tomatoes, baby mozzarella, crostini bread

CALAMARI (GF) 10

Calamari rings lightly dusted with seasoned flour, deep-fried, lemon wedge, garlic mayonnaise

TEMPURA PRAWNS (GF) 13

Deep fried prawn crevettes, chilli & garlic tempura, mango & pomegranate salad, sweet chilli, lime wedge

TOMATO & MOZZARELLA (V) (GF) 10

Buffalo mozzarella, beef tomato, avocado slices, red onion, oregano, fresh basil, Extra Virgin Olive oil

PROSCIUTTO DI PARMA (GF) 11

Parma ham, asparagus spears topped with Fontina, sun blushed tomatoes, mixed leaves, balsamic glaze

MUSSELS 13

Fresh Scottish mussels in a garlic, chilli, white wine, coriander & saffron cream sauce, served with crostini bread