

STARTERS

BRUSCHETTA (V) 5.95

Bruschetta of plum tomatoes, red onion, basil, Extra Virgin olive oil, topped with Grana Padano

GOAT'S CHEESE (V) 8.50 GF

Gratin of grilled goat's cheese, toasted pine nuts, rocket, beetroot carpaccio, balsamic reduction

PORTOBELLO MUSHROOM (V) 8.95

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

KING SCALLOPS 12.95

Seared Black Pearl scallops, black caviar, herb & amaretto crust, petit pois purée, wrapped in pancetta, vin blanc sauce

ANTIPASTO 9.95

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

CALAMARI & WHITEBAIT 9.95

Duo of deep fried calamari rings and whitebait, served with lemon wedge & garlic mayonnaise

TEMPURA PRAWNS 11.95

Deep fried prawns crevette, chilli & garlic batter, mango & pomegranate salad, sweet chilli, lime

INSALATA TRICOLORE (V) 8.95 GF

Buffalo mozzarella, beef tomato, avocado, oregano, fresh basil, Extra Virgin olive oil

PROSCIUTTO DI PARMA 9.95 GF

Grilled asparagus spears, poached egg, topped with Parma ham, hollandaise sauce

MUSSELS 10.95

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

V – Vegetarian

GF – Gluten Free

A discretionary 10% service charge will be added to your bill

PASTA & RISOTTI

SEAFOOD RISOTTO 9.50 / 16.95 GF

Arborio rice risotto, mussels, prawns, calamari, prawn crevette, tomato & lobster bisque sauce

CRAB LINGUINE or CRAB RAVIOLI 9.95 / 17.95

Linguine, crab meat, spinach, garlic, chilli & crab claws, **OR** Ravioli filled with crab meat, prawn crevette, lobster bisque

RISOTTO FUNGHI (V) 9.50 / 16.95 GF

Arborio rice risotto, Porcini & Oyster mushrooms, sage, white wine, cream, grated Grana Padano

TAGLIATELLE FIORENTINA 8.95 / 15.95

Tagliatelle pasta, chicken breast, wild mushrooms, fresh plum tomatoes, cream and white wine sauce

CANNELLONI (V) 8.50 / 14.95

Cannelloni pasta filled with ricotta cheese & spinach, béchamel, passata sauce, Parmesan, grated mozzarella

LINGUINE AL NERO 9.95 / 17.95

Black squid ink linguine pasta, monkfish tails, garlic, chilli, white wine, olive oil & fresh basil

SPAGHETTI BOLOGNESE 8.50 / 14.95

Spaghetti pasta, minced beef, onion, garlic, carrot, mixed herbs in a rich red wine and pomodoro sauce

PENNE CHORIZO 8.95 / 15.95

Penne pasta tubes, chorizo sausage, fresh basil, garlic, fresh chilli, shallots, pomodoro sauce

TORTELLONI (V) 8.50 / 14.95

Tortelloni pasta parcel filled with Gorgonzola & walnuts, served with fresh spinach and Italian cheese sauce

LASAGNE 8.50 / 14.95

Layers of fresh pasta, minced beef, béchamel, passata sauce, grated Grana Padano cheese

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GF – Gluten Free

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MEAT & FISH

CHICKEN SUPREME 18.95 GF

Corn fed supreme of chicken, sautéed potatoes, truffle oil, tarragon, oyster & shitake mushrooms, white wine cream

SIRLOIN OF BEEF 26.95

Farm assured Scottish sirloin of beef, bowl of French fries, & a sauce 'Diane' (mushrooms, red wine, French mustard)

LOIN OF VENISON 24.95 GF

Medallions of seared venison loin, sweet potato fondant, sautéed hispi cabbage, pomegranate & red wine reduction

SHANK OF LAMB 19.95 GF

Braised Cornish shank of lamb, tian of minted mash potato, honey glazed carrots, roasted shallots, rosemary & red wine

FILLET STEAK 27.95

Aged farm assured Angus fillet of beef, chunky chips, green pepper corn sauce

TOURNEDO ROSSINI 29.95

Angus fillet of beef, sautéed garlic spinach, enriched duck liver, black truffle, red wine jus

SEA BASS 19.95

Fillets of sea bass, prawn crevette, wilted spinach, ravioloni filled with Devon crab and shellfish sauce

LEMON SOLE 23.95 GF

Grilled fillets of lemon sole, Dauphinoise potato, samphire, garlic, capers, lemon butter sauce

TIGER PRAWNS 25.95

Pan fried Tiger prawns in garlic, chilli, basil & lemon butter, served with a bowl of French fries and a seasonal salad

HALIBUT 24.95 GF

Supreme of halibut, sautéed potatoes, sautéed spinach, Atlantic prawns, tomato, basil, caper & black olive sauce

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GF – Gluten Free

A discretionary 10% service charge will be added to your bill

DESSERTS

TIRAMISU 6.95

Italian dessert with amaretto liqueur, mascarpone, coffee flavoured biscuit, amaretto syrup, cocoa

TRIO DI DOLCI 6.95

Vanilla & raspberry pannacotta, blackcurrant sorbet, fruits of the forest cheesecake, fresh berries & coulis

CHOCOLATE FONDANT 7.95

Chocolate fondant with griottine cherries, hazelnut ice cream and fresh strawberries

EXOTIC FRESH FRUIT 6.95

Exotic fresh fruit in a brandy snap basket, lemon and lime sorbet, raspberry coulis

ICE CREAMS 5.95

Selection of Mövenpick ice creams served with chocolate wafer curls

SORBETS 5.95

Selection of Mövenpick sorbets served with chocolate wafer curls

APPLE & BLACKBERRY CRUMBLE 6.95

Warm apple & blackberry crumble, cinnamon custard, vanilla ice cream

ORANGE CRÈME BRULÉE 6.95 GF

Orange crème brûlée, physalis fruit served with glazed orange segments

FRUITS OF THE FOREST CHEESECAKE 6.95

Homemade fruit of the forest cheesecake, seasonal berries and vanilla whipped cream

CHEESE BOARD 8.95

Selection of Italian cheeses, quince jelly, celery sticks, grapes and savoury biscuits

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