

LOCALE

- ROSEMARY FOCACCIA (v) 3.50
- SELECTED OLIVES (ve) 3.50
- DEEP FRIED ZUCCHINI (v) 4.20

STARTERS

- SPICED RED LENTIL SOUP (vgn) 6.50
- CHARCUTERIE BOARD selected cold cuts, homemade apple and ginger chutney and focaccia 8.90
- CLASSIC CALAMARI RINGS with sweet chili mayo 7.95
- BURRATA (v) Cherry tomatoes, basil dressing and Sardinian crisp bread 8.50
- CHILI KING PRAWNS Sautéed with tomato and garlic. Cannellini beans and pancetta 10
- VEGETARIAN TRIO (vgn) Black olive tapenade, white bean dip and aubergine caponata served with focaccia fingers 7.50
- WARM GOAT'S CHEESE (v) roasted beetroot, balsamic reduction and carasau crisp bread 7.50

SALADS

- WINTER SUPERFOOD SALAD (v) Pan-fried goat's cheese, kale, cabbage, avocado, carrot, blueberries and sunflower seeds 11.95
Add corn-fed chicken breast for 3.50
- CAESAR SALAD Classic salad with a homemade traditional caesar dressing, romaine lettuce and croutons 10.95
Add corn-fed chicken breast for 3.50

ROASTS

- SCOTTISH PRIME RIB OF BEEF 16.95 / ROAST CHICKEN 15.95
- Served with Yorkshire pudding, homemade gravy and all the trimmings.

OUR SPECIALITIES

- 8oz SIRLOIN served slices with herb roast potatoes, field mushrooms and peppercorn sauce 19.95
- 8oz RIBEYE herb roast potatoes, field mushrooms and peppercorn sauce 22.50
- PORK BELLY Swiss chard and mash potato 16.95
- SEA BASS Pan fried. Served with broccoli, roasted cherry tomatoes and white wine sauce 16.75
- CHICKEN MADEIRA Sautéed chicken breast on the bone with mozzarella, mushroom Madeira sauce, green beans and roasted cherry tomatoes 14.95

HOUSE PASTAS

- PAPPARDELLE spicy lamb ragu and pressed cherry tomatoes 13.90
- LASAGNA Italian meat ragu and béchamel 12.50 (half portion available for £7.50)
- PACCHERI Tuscan sausage, tomato and mozzarella 14.25
- GNOCCHI Classic Sorrentina style with basil, tomato sauce and fresh mozzarella 12.50
- RAVIOLI (v) today's flavor served with sage and butter or tomato sauce. Starter 10.95 / Main 14.50
- LINGUINE clams, mussels, octopus, calamari, tomato, garlic, chili and white wine topped with a grilled king prawn 15.95
- ORECCHIETTE (vgn) Shell shaped fresh pasta with turnip tops and Sicilian olives 14.25

PIZZAS

- MARGHERITA (v) Tomato, basil and mozzarella 9.50
- DIAVOLA Spicy Italian salami, tomato and mozzarella 11.50
- QUATTRO STAGIONI Italian ham, artichokes, olives, spicy italian salami, oyster mushrooms and mozzarella 12.50
- BUFALA (v) Tomato, buffalo mozzarella, Sicilian olives and basil 11.50
- VEGAN (vgn) Tomato, broccoli, olives, mushrooms, chili and rocket 11.50
- CARNE BIANCA Mozzarella, pepperoni, sausage, fresh basil and garlic oil (white pizza) 12.95

SIDES

- 4.20 each Hand-cut chips • Deep-fried zucchini • Rocket and parmesan • Side salad • Roast potato
• French Beans • Mash Potato

We take pride in preparing our food from scratch every day and we value your well-being so if you have any allergies then please alert us as not all ingredients are listed. Allergen information is available upon request. As many of our dishes do contain allergens we are unable to guarantee that any of our dishes are free from allergens. (v) vegetarian. (some cheese may contain animal rennet) (ve) vegan. A 12.5% optional service charge will be added to your bill. Sorry, we do not take checks.