

Mediterraneo

DINE WITH A TWIST

URBAN CUISINE MENU

2 COURSE £25 | 3 COURSE £30

3 COURSE Includes a glass of Prosecco £35



MEDITERRANEO URBAN CUISINE MENU

STARTERS

HAGGIS FRITTO

Haggis fritters dressed in light breadcrumbs, deep-fried, served with a creamy peppercorn sauce

CHUNKY MINISTRONE SOUP (V) or SOUP of the DAY

Served with a slice of bread & butter

CALAMARI FRITTI

Squid rings fried in a light batter, salt & pepper served with tartare sauce & lemon wedge

KING PRAWNS THERMIDOR

King prawns cooked in butter, onions, brandy, English mustard & cream topped with grated Parmesan

BURRATA CAPRESE (V)

Mozzarella style cheese from the South of Italy with a soft creamy centre served with slices of vine tomatoes, fresh basil & extra virgin olive oil

PISTACHIO DUMPLINGS (V)

Potato dumplings cooked with rosemary, black pepper, cream & a pistachio velouté topped with Parmesan shavings

MAINS

MUSSELS MARINARA

Mussels sautéed in extra virgin olive oil with onions, fresh herbs, chilli, garlic, white wine & tomatoes served with garlic bread

BEEF STROGANOFF

Strips of tender Scotch beef sautéed in butter with onions, mushrooms, French mustard & red wine, flamed in brandy then blended with cream served with arborio rice

LINGUINE MEDITERRANEO

Long strand pasta sautéed with extra virgin olive oil, chilli, garlic, fresh herbs, white wine, king prawns, fish stock & broccoli florets

PEA & MINT RISOTTO (V)

Arborio rice cooked with a creamy mint & pea puree, vegetable stock topped with a slice of baked goat's cheese

CREAMY CAJUN CHICKEN

Slices of chicken breast marinated in Cajun spices cooked with garlic, roasted Mediterranean vegetables, fresh herbs & double cream served with a side of lyonnaise, parmesan potato cake

SEA BASS CARTOCCIO £3.50 supplement

Fillet of Scottish sea bass wrapped in tin foil, cooked together with king prawns, mussels, squid, cherry tomato, white wine, fresh basil & Sicilian oregano ` served with a side of lyonnaise, parmesan potato cake

DESSERTS

ARITISAN ITALIAN ICE CREAM

2 SCOOPS OF YOUR CHOICE

Flavours: Pistachio, Belgian chocolate, double cream vanilla, strawberry, raspberry ripple & honeycomb

CHOCOLATE FUDGE BROWNIE

Served warm with a side of double vanilla ice-cream

COCONUT & WHITE CHOCOLATE CHEESECAKE

Homemade crunchy biscuit bake, topped with a thick & creamy layer of marscapone, coconut flakes & white chocolate

BISCOFF & SALTED CARAMEL CAKE

Served with whipped cream, caramel sauce & chocolate drops

SIDE ORDERS

Marinated Olives With Pickled Garlic	3.95
Garlic Bread	3.95
Garlic Bread & Cheese	4.50
Stone Baked Focaccia Sea Salt & Rosemary	5.50
French Fries	3.50
Parmesan Fries	3.95
Onion Rings	3.95
Side Salad	4.50

FOOD ALLERGIES & INTOLERANCES

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