

MOTHER'S DAY

2 COURSE - £22 PER PERSON

3 COURSE - £26 PER PERSON

STARTER

CHUNKY MINISTRONE (V) or SOUP OF THE DAY

Served with a slice of bread and butter.

BRUSCHETA ROMANA (V)

Toasted Italian bread topped with a marinade of chipped vine tomatoes, garlic, basil, extra virgin olive oil & red onions.

PANKO HAGGIS

Haggis fritters dressed in a light breadcrumb, deep-fried. Served with a creamy peppercorn sauce.

MOZZARELLA STICKS (V)

Mozzarella sticks in breadcrumbs, deep fried. Served with spicy tomato sauce.

MAC N' CHEESE FRITTES

Mac n' Cheese square, in breadcrumbs, deep fried. Served with spicy tomato sauce.

CHICKEN LIVER PATE' TERRINE

Served with chutney and a warm toast.

MAIN

PIZZA MARGHERITA/PEPPERONI

SPANISH RISOTTO

Paella with a twist, made with Arborio rice, mixed peppers, white wine, fish stock and saffron. Served with diced chorizo, sliced chicken, king prawns and mussels, finished with a squeeze of lemon juice.

VEGGIE PASTA BAKED (V)

Penne pasta served in a sauce made with Bechamel, garlic, mushrooms, roasted peppers, and parmesan cheese.

GNOCCHI NORMA (V)

Potato dumplings with San Marzano tomato, aubergine, Pecorino grated.

PANKO CHICKEN

Marinated goujon of chicken in breadcrumbs, deep fried. Served with peppercorn sauce and Cajun fries.

PINK LADY SALMON

Baked fresh fillet of salmon in a sauce of onions, tomato, basil, and cream. Served with potato cake.

PENNE PRINCIPESSA

Penne pasta sauteed in a sauce made with garlic, Parma ham, grilled breast of chicken, petit pois, tomato sugo and cream.

BEEFBURGER MEDITERRANEO

An 8oz char-grilled prime Scotch beef burger in a soft bun with salad leaves & cheddar cheese served with house fries.

DESSERT

CHOCOLATE FUDGE BROWNIE

COCONUT & WHITE CHOCOLATE CHEESECAKE

COPPA AMARENA

Vanilla Ice Cream whipped cream and Amarena cherries.