

Starters

Soup of the Day	5.90
Moules Mariniere	10.90
Parma Ham & Chilled Melon	9.90
Four Cheese & Leek Tart with Dressed Leaves	7.50
Smoked Haddock, Pea & Risotto Arancini with Pea Puree	6.90
Deep Fried Hallumi Cheese Tomato & Onion Chutney & Dressed Leaves Salad	7.50
Baked Flat Cap Mushroom with Spinach & Mature Cheddar Rarebit Glaze	7.90
Chicken Pieces Sautéed in Olive Oil, Garlic, Chilli & Honey with Mixed Leaves & Tomato	7.80
Trio of Puddings (Black, White & Haggis) with Cheese & Onion Sauce & Soft Poached Egg	7.90
Deep Fried King Prawns in Beer Batter with Mixed Leaves & Tartare Sauce	11.90
Sautéed King Prawns in Olive Oil, Garlic, White Wine & Parsley	11.50
Scottish Oak Smoked Salmon Simply Served with Lemon & Dressed Leaves	10.90
Seared Scallops, Crab & Apple Salad & Cider Reduction	12.90
Burrata with Fresh Tomato Beetroot, Butternut Squash & Mixed Leaves Salad, Basil Dressing	8.50
Starter Portion of Pasta or Risotto of Your Choice	from 6.50

Main Course

Pan Fried Sea Bream, Creamed Leeks & Sautéed Potatoes	19.90
Baked Fillet of Cod, Curried Shellfish & Basmati Rice	19.90
Baked Salmon, Tomato, Caper, Anchovy, Parsley & Garlic Sauce & Sautéed Potatoes	19.90
Chicken Supreme with Fresh Rosemary, White Wine, Mediterranean Vegetables, Confit Garlic, Olive Oil, Onions & Crisp Potatoes	16.90
Braised Daube of Beef, Mirapoix Vegetables, Red Wine Sauce & Creamed Potatoes	18.90
Grilled Lakeland Sirloin Steak, Grilled Mushrooms, Slow Roast Tomatoes & Home Made Chips	23.90
Grilled Fillet Steak, Haggis Black Pepper & Brandy Cream Sauce & Home Made Chips	27.90
Pan Fried Pork Tenderloin, wrapped in Parma Ham, Marsala Wine Cream Sauce & Rösti Potatoes	18.90
Pan Fried Medallions of Fillet Steak, Mushroom & Brandy Cream Sauce & Rösti Potatoes	25.90
Roast Chicken Supreme Filled with Pork Sausage Meat & Black Pudding Stuffing, Wholegrain Mustard Sauce, & Rösti Potatoes	17.90
Grilled Rump of Lamb, Baby Onions, Port & Rosemary Sauce & Creamed Potatoes	19.90
Sautéed King Prawns with Garlic, Olive Oil, Parsley, White Wine & Home Made Chips	22.90

Pasta & Rice

Penne All' Arrabiatta with Tomato, Garlic, Chili & Parsley (v)	9.90
Tagliatelle Salmone with Smoked Salmon, Tomatoes, Cream & Vodka	13.90
Meat filled Tortellini with Wild Mushrooms, Nutmeg Cream & Parmesan	13.90
Spaghetti with Pancetta, Mushrooms, Extra Virgin Olive Oil, Garlic, Chili & Parsley	10.90
Spaghetti alla Carbonara with Pancetta, Egg, Black Pepper, Cream & Parmesan	10.90
Penne with Chicken, Garlic, Chili, Petit Pois & Parmesan Cream	10.90
Linguine with Cold Water Prawns, White Wine, Anchovies, Garlic, Chili, Olive Oil & Rocket	13.90
Potato Gnocchi with Bolognese, Mixed Peppers, Onions, Garlic & Cream	11.90
Tagliatelle Siciliana with Olive Oil, Courgette, Aubergine, Garlic, Sun Blush Tomatoes, Pine Nuts & Basil (v)	12.90
Tagliatelle Genovese with Puree of Fresh Basil, Extra Virgin Oil, Garlic, Pine Nuts & Parmesan Cheese (v)	10.90
Penne Pasticciate with Tomatoes, Ham, Mushrooms, Garlic, Chili & Cream	10.90
Tagliatelle Boscaiola with Bolognese, Ham, Mushrooms & Cream	11.90
Linguine with Mixed Fish & Seafood, Olive Oil, White Wine, Garlic, Chili & Parsley	14.90
Tagliatelle with Porcini Mushrooms, Fresh Asparagus, Cream & Parmesan Shavings (v)	11.90
Risotto with Chicken, Fresh Asparagus & Parmesan Cream	11.90
Risotto with Bolognese Sauce, Petit Pois, Ham & Cream	11.90
Risotto with Chicken, Chorizo Sausage, Mixed Peppers, Onion, Tomato & Cream	11.90
Risotto with Crab, Cold Water Prawns, Thai Red Curry, Onions, Ginger & Spring Onion	14.90
Gluten Free Pasta & Gnocchi Available (Please Ask)	

Side Dishes

Home Made Chips	2.95
French Fried Potatoes	2.95
Bowl of Sauce	2.95
Sautéed Potatoes	2.95
Bowl of Olives	4.80
Sautéed Fresh Spinach with Garlic & Anchovies	4.90
Mixed Side Salad	4.95
Portion of Vegetables of the Day	2.95
Tomato & Red Onion Salad with Basil Dressing	4.95



All prices are inclusive of V.A.T.

Please inform us if you have an allergy (E.G. Peanut, Nuts, Wheat, Dairy, Celery, Mustard, Lupin & Others)