

STARTERS

BREAD	4
<i>Sourdough, Focaccia</i>	
OLIVES (vg)	3
BEEF CARPACCIO (gf)	7
<i>Mustard Dressing</i>	
SALMON CARPACCIO (gf)	8.5
<i>Capers, Chives</i>	
TUNA TARTARE (gf)	9.5
BURRATA (v)	8
<i>Tomato, Pesto</i>	
CALAMARI & COURGETTE FRITTI	8
AUBERGINE PARMIGIANA (v)	6.5
SOUP OF THE DAY(vg)	5.5

MAINS

VEAL ESCALOPE MILANESE	18
<i>Battered Veal in Breadcrumbs, Mixed Salad</i>	
SCOTTISH BEEF RIBEYE (gf)	26
<i>Baby Onions, Reduced Balsamic Vinegar</i>	
LEMON SOLE (gf)	21
<i>Capers, Butter</i>	
SALMON FILLET (gf)	19
<i>Spinach, Samphire, Lemon Dressing</i>	
BUTTERFLIED POUSIN (gf)	13.5
<i>Roasted Baby Potatoes</i>	
VEGETABLE TEMPURA	13.5
<i>Seasonal Vegetables</i>	

SIDES

HOMEMADE CHIPS (gf/vg)	3
BROCCOLI (gf/vg)	3
SPINACH (gf/v)	3.5
TOMATO SALAD (gf/vg)	4

SALADS

ARTICHOKE SALAD	15
<i>Cherry Tomato, Lemon Dressing, Parmesan</i>	
CHICKEN CAESAR	13.5
<i>Lettuce Romana, Croutons, Parmesan, Caesar Dressing</i>	
PRAWN CAESAR	13.5
<i>Lettuce Romana, Croutons, Cherry Tomato, Caesar Dressing</i>	
QUINOA SALAD (vg)	12
<i>Mixed Salad, Pomegranate, Baby Carrots, Hummus</i>	
BEETROOT SALAD (v)	12
<i>Mixed Beetroot, Caprino Cheese, Micro Watercress</i>	

PASTAS

LINGUINI with CLAMS	16
<i>With Garlic & Chilli</i>	
TAGLIOLINI with MIXED WILD MUSHROOMS	14
<i>Creamy homemade fresh pasta</i>	
SEAFOOD RISOTTO	17
<i>Clams, Mussels, Prawns, Garlic & Chilli</i>	
TAGLIATELLE with WILD BOAR RAGU	12
<i>Homemade fresh pasta with red wine marinated wild boar</i>	

DESSERTS

CHEESECAKE	6
<i>Passion Fruit</i>	
PROFITEROLES	6
<i>Chocolate Sauce, Vanilla Ice Cream</i>	
TIRAMISU	6
TART OF THE DAY	6
ICE CREAM SORBET PER SCOOP	2
<i>Vanilla, Raspberry, Mango, Lemon</i>	

Food allergies and intolerances: before ordering please speak to our staff about your requirements. A discretionary 12.5% service charge will be applied to your final bill. (v) Vegetarian | (vg) Vegan | (gf) Gluten Free

