

Appetisers for sharing

Mixed Marinated Olives £ 4.75

6 Miniature Red Peppers Stuffed With Cream Cheese £ 6.75

Gilda (Spanish) – Skewer of green-olives and anchovies £ 3.75 each

The appetisers below are served with bread.

Extra Virgin Olive Oil and Balsamic Vinegar £ 7.75

Beautiful oil from Puglia with Aceto Balsamico by 'la Duca' in Modena

Olive, Caper and Aubergine Tapenade (Vegan) £ 9.25

Aperitivo

Aperol or Campari Spritz £ 8.50

Negroni – Campari, Gin & Vermouth Rosso £ 11.75

Garibaldi – Campari, Vermouth Rosso & Fresh Orange Juice £ 10.75

Hills & Harbour Gin with Fever Tree Tonic £ 7.00 / £ 11.50

Starters or Light Mains

Avocado Vinaigrette Served with Baby Salad, and Mini Baguette **£ 9.85**

Smoked Scottish Salmon (100-120g)

Served with Baby Salad, and Mini Baguette **£ 19.75**

(Optional with Avocado **£ 3.75**)

Cantabrian Anchovies – The best ! Served on Buttered Wholemeal Toasted-Fingers

£ 8.50 for Three Fillets and £ 16.75 for Six Fillets

Burrata – Served on Toasted Wholemeal Bread with a Drizzle of Olive Oil, Aged Balsamic Vinegar,

Semi-Secchi Tomatoes and with Pesto Genovese **£13.75**

(Optional with Cantabrian Anchovies **£ 4.75**)

All subject to availability.

Above menu served daily 12.00-15.00 then 17.00 till late (Two hours per table per reservation).

Please ensure that we are aware of any allergies or dietary requirements. Allergen menu available.

Main Courses

Haddock & Spring Onion Fishcake

Served with Tartare Sauce and with Mixed Vegetables £ 17.75

Aberdeen Angus Beef Lasagne – our signature dish that we are famous for !

Served with a side of Mixed Salad £ 19.75

Scottish Scampi Thermidor – Served with French Fries and Mixed Vegetables £ 29.75

Pollo Saltimbocca – Roasted Breast of Chicken with Sage, Wrapped in Aged Parma Ham, served with Madeira Sauce, Roast Potatoes and Mixed Vegetables £ 24.75

Parmigiana di Melanzane – Layers of Grilled Aubergine, Mediterranean Tomato Sauce and Parmesan Cheese. Served with a side of Mixed Salad £ 18.25

Cheese and Charcuterie

Cheese Selection – Brillat Savarin, Taleggio, Ubriaco con Vino Rosso, Pecorino with Black-Truffle, and 'Tosi' Gorgonzola. Served with Red-Onion and Port Marmalade
£ 19.25 for one - £ 37.50 for two

Charcuterie Selection – 30 month Aged Prosciutto di Parma, Mortadella with Pistachio, Speck Ham from the Alps, and salame 'Toscana', served with Mixed Pickles etc
£ 19.25 for one - £ 37.50 for two

Mixed Cheese & Charcuterie Selection for two persons - £ 37.50 for two

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Home-made Desserts Menu

Tiramisu - £ 7.25

Sticky Toffee Pudding – served with ice-cream and caramel sauce - **£ 7.25**

Granny Smiths Apple Tart – made with Calvados soaked sultanas. - **£ 7.25**
(Optional extra to have with fresh cream or ice cream)

Vanilla ice-cream topped with 20yo Pedro Ximinez sherry **£ 9.25**

Vanilla ice-cream topped with Amarena Cherries **£ 6.75**

Cheese Selection – Served with Toasts and or Crackers
3 varieties **£ 11.50**

Dessert-Wines and Ports

Passito, by Ornella Bellia, Veneto 70ml £6.50
(a famous golden dessert wine from Manzoni grapes)

Offley Ruby Port 70ml £ 7.50

Offley Rose Port 70ml £ 7.50

Offley Vintage Ruby Port 70ml £ 13.00

Offley 30YO Tawny Port 70ml £ 14.25

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