



SMALL PLATES

MINESTRONE (V) OR SOUP OF THE DAY	7
<i>Chef's fresh homemade soup served with crusty bread.</i>	
CALAMARI FRITTI	8
<i>Tender calamari rings, fried in a delicate semolina coating, finished with sea salt, served with garlic aioli dip and fresh lemon.</i>	
MOZZARELLA FRITTO (V)	7
<i>Panko-crumbed mozzarella fried until molten and served with a spicy warm tomato dip.</i>	
POLPETTI	8
<i>Rustic meatballs made from a blend of beef and pork mince braised in rich San Marzano tomato sauce finished with Parmesan.</i>	
BRUSCHETTA (V)	6
<i>Garlic rubbed toasted bread with marinated tomatoes, basil and sea salt, finished with a drizzle of balsamic.</i>	
ARANCINI AL RAGU	8
<i>Sicilian rice balls filled with bolognese, garden peas, mozzarella & Parmesan served with a warm tomato dip.</i>	
CARBONARA FRITTO	8
<i>Golden carbonara croquette packed with smoky pancetta and Parmesan served with a warm spicy tomato dip.</i>	
BRUSCHETTA DI MANZO	10
<i>Tender strips of sautéed beef fillet and caramelized onions in a smoky paprika and mustard sauce served on top of garlic rubbed toasted italian bread.</i>	
COZZE GRATINATE	8
<i>Fresh Scottish mussels topped with tuscan sausage and panko Parmesan herb crumb - grilled until bubbling and golden.</i>	
GAMBERONI THERMIDOR	12
<i>Butterflied king prawns in a saffron Thermidor sauce of white wine, mustard, and Parmesan, grilled to perfection.</i>	
MAC 'N CHEESE (V)	8
<i>Slow-baked macaroni pasta in a blend of cheddar, mozzarella and Parmesan, crowned with toasted panko breadcrumbs.</i>	
TRUFFLE MAC 'N CHEESE (V)	9
<i>Macaroni in a decadent truffle and Parmesan cream, finished with toasted panko breadcrumbs and chives.</i>	

MAIN DISHES

POLLO SCARMOZA	19
<i>Pan-seared chicken topped with smoky scamorza cheese & fiery 'Nduja, set atop Parmesan mash and garlic-wilted spinach.</i>	
SPEZZATINO DI CARNE	18
<i>Melt-in-the-mouth tender pieces of beef braised in red wine, Italian herbs and San Marzano tomato sauce served with Parmesan mash.</i>	
POLLO MILANESE	19
<i>Parmesan panko breaded chicken breast served with spaghetti in a creamy tomato and mascarpone sauce with a hint of chilli.</i>	
STEAK & EGGS	26
<i>Sliced tender flat iron steak with caramelised onions and mushrooms, paired with fried eggs and golden hash browns.</i>	
SURF 'N TURF	28
<i>Sliced tender flat iron steak topped with sautéed butterflied King prawns in garlic butter and chilli - served with fries.</i>	
STEAK PIE	18
<i>Slow-braised beef in a rich gravy, topped with golden puff pastry. Served with chef's seasonal vegetables and mashed potatoes.</i>	

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING	7
<i>Served with Equi's vanilla ice cream or warm custard.</i>	
AVONBRIDGE APPLE CRUMBLE	6
<i>Topped with toasted oats and served with Equi's ice cream or warm custard.</i>	
PISTACHIO CAFE AFFOGATO	7
<i>Pistachio cream and ice cream layered coffee cup flooded with a shot of espresso.</i>	

ON THE GRILL

FILLET MIGNON	38
<i>8oz prime fillet of Scottish beef cooked to your preference served with a choice of peppercorn sauce or red wine jus.</i>	
NEW YORK STRIP	28
<i>8oz New York strip loin steak, flame-grilled to your liking and served with our garlic steakhouse butter.</i>	
CHATEAUBRIAND (FOR 2)	80
<i>Scottish center-cut beef tenderloin cooked to perfection and carved at the table, served with two sauces and three sides of your choice to share.</i>	
ABERDEEN ANGUS BURGER	16
<i>Topped with crispy bacon, melted cheese, tomato, crisp lettuce and tangy pickles. Served on a toasted bun served with seasoned fries.</i>	

SIDES

TRUFFLE PARMESAN FRIES	5
SPICY CAJUN FRIES	5
TRIPLE COOKED CHIPS	4
PARMESAN MASH POTATOES	4
CREAMY GARLIC SPINACH	4
GARLIC, SOY TENDERSTEM BROCOLLI	5
ONION RINGS	5

FISH DISHES

HADDOCK	18
<i>Traditional north Atlantic haddock, battered or breaded served with triple cooked chips, minted peas and tartare sauce.</i>	
SALMONE	18
<i>Fillet of salmon set atop a bed of sautéed mushrooms and baby leaf spinach with a pink peppercorn and Prosecco sauce served with Parmesan mash.</i>	
COZZE	14
<i>Steamed Scottish mussels in a rich tomato and chilli sauce or white wine, garlic and cream served with crusty bread for dipping.</i>	
BRANZINO ROMANESCO	24
<i>Crispy fried fillets of sea bass with sautéed tender stem broccoli, toasted almonds and romanesco sauce.</i>	

PASTAS

TAGLIATELLE AVONBRIDGE	17
<i>Tender strips of beef fillet sautéed with onion and garlic, simmered in a smoky tomato sauce, finished with cream and Parmesan.</i>	
PENNE ROMA	14
<i>Penne pasta with tuscan sausage, diced chicken, red onion, garlic and peas in a chilli and cream sauce.</i>	
PENNE ARRABBIATA (V)	12
<i>Penne pasta in a fiery tomato sauce infused with garlic and an extra kick of fresh chillies — for those who like it hot!</i>	
LASAGNE AL FORNO	14
<i>Traditional oven-baked pasta layered with slow-cooked beef pork ragù and creamy béchamel. Served with garlic bread.</i>	
TAGLIATELLE GAMBERONI	17
<i>Tagliatelle pasta with king prawns sautéed in garlic and chilli, finished with rocket and Parmesan.</i>	
SPAGHETTI CARBONARA	14
<i>Crispy pancetta, egg yolk, Parmesan and cracked black pepper. Rich, indulgent and made without cream.</i>	
PENNE ROMANESCO (V)	14
<i>Penne with sautéed peppers and broccoli bound in a roasted pepper romanesco sauce topped with toasted almonds.</i>	

CHEESECAKE OF THE DAY	6
<i>Ask your server for details.</i>	
TIRAMISU	7
<i>Chef's homemade traditional tiramisu.</i>	

please inform your server of any dietary or allergen requirements