

Sunday Lunch Menu

1 COURSE £17.95

2 COURSE £22.95

served 12pm - 4pm

STARTERS

MINISTRONE SOUP (v) or SOUP OF THE DAY

chef's homemade soup served with bread and butter

POLPETTI

*homemade pork and beef meatballs in a creamy tomato and mascarpone sauce
served on toasted foccacia*

BRUSCHETTA HALLOUMI

garlic rubbed toasted bread topped with guacamole, crispy pancetta & grilled halloumi cheese

COZZE BIANCO or ROSSO

*steamed scottish mussels in either a spicy tomato sauce or cream and white wine
served with sourdough bread*

CARBONARA FRITTO

deep fried breaded carbonara croquette served with a spicy tomato dip

MOZZARELLA FRITTO (v)

deep fried breaded mozzarella sticks served with a warm spicy sugo

MAINS

ROAST BEEF (£3.00 Supplement)

*chef's slow roasted beef served with Yorkshire pudding,
chef's selection of vegetables and potatoes with a rich red wine jus*

STEAK CIABATTA

tender strips of fillet sautéed with onions, dijon mayo served with seasoned fries

POLLO SCOZZESE

*butterflied chicken breast topped with haggis, creamy peppercorn sauce,
served with triple cooked chips, grilled tomato & mushrooms*

STEAK PIE

*slowly braised beef in a rich ale gravy topped with puff pastry
roast potatoes and chef's selection of vegetables*

LASAGNE PRIMAVERA (v)

*chef's homemade oven baked lasagne layered with slowly roasted Mediterranean vegetables
served with garlic bread and side salad*

FISH & CHIPS

haddock and triple cooked chips served with minted peas and tartare sauce

FARFALE AL SALMONE

farfale pasta with scottish smoked salmon, tomato, cream & parsley sauce

DESSERTS

TRIO OF ICE CREAM

CHEESECAKE OF THE DAY

WARM APPLE CRUMBLE

served with custard

All menus subject to change depending on market availability

Please advise your server of any allergen or dietary requirements