



## *Starters*

### **Soup of the Day £4.60 V GF**

Served with fresh bread oatcakes

### **Deep Fried Brie £6.10 V**

Breadcrumbed brie served with homemade chilli jam

### **Bruschetta Caponata £5.95 V**

Pan cooked Mediterranean vegetables and parmesan shavings on toasted bread

### **Tagliolini al Salame £6.20**

Fine handmade pasta with pan cooked Napoli salami, black olives and passata

### **Salmone Affumicato £6.95 GF**

Scottish smoked salmon with a citrus dressing

## *Mains*

### **Parmigiana £12 GF**

Layers of aubergine, mozzarella, rich tomato sauce and parmesan  
Served with salad and fresh bread

### **Saltimbocca £14 \***

Thinly sliced pork loin topped with parma ham pan cooked in marsala and butter sauce served with diced roasted potatoes and salad

### **Pollo alla Senape e Salvia £14 \***

Pan cooked chicken breast in a mustard and sage sauce,  
Served with diced roasted potatoes and salad

### **Risotto al Gorgonzola £12 GF**

Rich creamy blue cheese and toasted walnut risotto

### **Tagliatelle al Salmone £14 \***

Homemade pasta with smoked salmon, courgette and cherry tomatoes pan cooked with a touch of cream

If you have any dietary requirements, allergies or intolerances please let us know,  
other options may be available \*