



## *Starters*

Soup of the Day **V GF**

Served with fresh bread or oatcakes £4.80

Uova In Camicia **V GF**

Oven baked egg in a delicate sauce with chopped tomato, potatoes and peas £6.50

Feta Mediterranea **V GF**

Baked feta cheese topped with caramelised cherry tomatoes, onions and mixed herbs £6.50

Venison Tagliolini \*

Handmade pasta with venison ragu £7.50

Antipasto Bites **GF**

Skewered kalamata olives, smoked sundried tomato, Galloway Farmhouse ewe's milk cheese, Grilled pepper and Milano salami served with fresh bread £6.50

## *Mains*

Tagliatelle al Funghi \*

Handmade pasta with wild mushroom and pancetta £14

Beef Sorrentina

Beef olives slow cooked in a traditional Neapolitan ragu sauce served with diced roasted potatoes and salad £16

Spinach and Ricotta Cannelloni **V**

Spinach and ricotta oven baked handmade cannelloni topped with bechamel £13

Pollo Alberto **GF**

Chicken breast pan cooked with a creamy chorizo and kale sauce  
Served with diced roasted potatoes and salad £16

Wild Garlic Gnocchi **V \***

Semolina pasta with a rich tomato and wild garlic pesto sauce topped with crumbled goats' cheese £14

If you have any dietary requirements, intolerances or allergies please let us know.  
Other options may also be available.