

# Starters

## Soup of the Day V GF Served with fresh bread or oatcakes £4.80

### Crostini V

Toasted bread, topped with Galloway Farmhouse cheese, homemade red onion marmalade and thyme £6.95

### Apple Involtini GF

Apple wedges wrapped with parma ham and sage, finished in the oven and drizzled with honey £7.50

### Wild Garlic Gnocchi V \*

Traditional handmade potato gnocchi in a rich tomato and wild garlic pesto sauce £7.70

#### Smoked Salmon GF

Scottish smoked salmon with a citrus dressing and salad £7.95

# Mains

Tagliatelle agli Asparagi \* V

Handmade pasta with cream of asparagus and leek, garden pea sauce and lemon zest £15

### Vension Lasagne

Galloway venison ragu, ricotta, parmesan, salami, bechamel and mozzarella £16.95

### Rotolo di Spinachi GF V

Spinach and butternut squash roulade with hazelnuts and ricotta topped with a blue cheese sauce £15

# Pollo di Avola \*

Chicken breast pan cooked with a rich tomato, red onion and chilli sauce Served with diced roasted potatoes and salad £15.95

### Salsicce con Lenticchie

Local pork sausages cooked in a Neapolitan lentil and bacon stew Served with potatoes £16.95

V Vegetarian | GF Gluten Free | \* Please ask for GF option

If you have any dietary requirements, intolerances or allergies please let us know.

Other options may also be available.