



Starters

Soup of the Day **V GF**

Served with fresh bread or oatcakes £4.80

Spinach Gnocchi **V**

Handmade semolina and spinach pasta with a gorgonzola and walnut sauce £7.50

Montanara **V**

Deep fried pizza dough finished in the oven topped with mozzarella and tomato £6.50

Involtini di Melanzane **GF**

Sliced charcoal grilled aubergine rolled with parma ham, rocket, Galloway Farmhouse smoked cheese finished in the oven £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 Bolognese *****

Handmade pasta with beef and pork ragu £15

Venison Sausages

Dougal's venison sausages with caramelised red onion and wild mushrooms
Served with diced roasted potatoes and salad £16

Aubergine Stack **V GF**

Layers of grilled aubergine slices, tomato, mozzarella, basil and parmesan
Oven baked and served with potatoes and salad £14

Pollo Piselli *****

Chicken breast pan cooked peas, onion and pancetta
Served with diced roasted potatoes and salad £16

Tagliatelle alla Adriana **V ***

Handmade pasta with smoked tomato, courgette and cream £14

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.