



STARTERS

PASTA E FAGIOLI £4.45

Traditional Piedmontaise pasta and barlotti bean soup with fine vegetables, black kale, garlic croutons & shredded prosciutto

GAMBERONI AL LIMONCELLO £7.25

Large tiger prawns in a Limoncello infused cocktail dressing on a bed of shredded Romain lettuce

CAPRESE CON BURRATA (V) £8.45

Fresh Italian Burrata cheese from Puglia with sliced plum tomato, fresh basil & extra virgin olive oil

CAPRINO CON PERA (V) £5.95

Pan seared goats cheese with caramelised pear and almond brittle, lambs leaf & watercress with a strawberry vinaigrette

COZZE E VONGOLE £6.95

Steamed Scottish mussels & clams with fresh garlic, white wine & saffron served with toasted foccacia

CAPPESANTE CON BARBABIETOLE £8.25

Seared Scottish Scallops served on a medallion of beetroot with a sweet pepper puree & essence of spinach

STEAKS

Our specially selected Mathers Gold Standard Beer is traditionally matured on the bone for a minimum of 28 days to ensure the perfect tenderness & flavour.

All steaks are served with shoestring fries and your choice of a bottle of Pinot Grigio La Laguna or Barbera DOC La Follia

£30

Prime Scottish rump steak for two

£40

Prime Scottish Sirloin steak for two

£50

Mathers Gold Standard Fillet for two

SURF & TURF £5.95

Add to any steak a skewer of jumbo king prawns spiced with smoked paprika & garlic butter

SAUCES ALL £2.95

Barolo Red Wine Jus
Creamy peppercorn
Porcini & Marsala
Black truffle
Gorgonzola sauce

ON THE SIDE ALL £2.95

Onion Rings
Honey Roasted Vegetables
Rocket & Parmesan Salad
Roasted Garlic Mushrooms
House Salad
Spiced Broccoli

CRUSTS ALL £1.95

Roasted garlic and Parmesan
Horseradish & Oregano