

From 5pm 3 course £60 per couple A glass of Prosecco on arrival Complimentary handmade Ginger Biscuit

Salmon & Crab meat Bisque

Homemade bisque, finished with red amaranth micro leaves. Served with homemade Focaccia.

Scottish & Italian Board

A selection of Italian meats, haggis polpette, roast figs & honey

Grilled Asparagus & Poched Hen's Edd

Set on a toasted crostini with Hollandaise sauce

Mac n Cheese Lobster Pots

Topped with mature cheddar mozzarella, crispy breadcrumbs

Scallop & Black Pudding

Pan fried scallop. Stornoway black pudding, pancetta crisp, set on a pea puree

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Slow roasted Ox Cheek Lasagna

6 hour slow roasted in red wine, rosemary, and thyme, roast peppers & tomatoes.

Open Ravioli

Handmade in-house. Scottish smoked haddock, salmon, leeks & spinach in a cream sauce. Finished with parmesan

Pan fried fillet of Beef

Served on a thyme crostini, topped with mozzarella and Parma ham parcel & a sweet marsala sauce fried potatoes

Risotto Giardino

Sautéed fresh garden greens, topped with pea shoots & parmesan shavings. Finished with crispy hens egg

Poached breast of chicken

Stuffed with Sun blushed tomato, spinach, cream cheese & asparagus. Served with a champagne & saffron cream sauce & mashed potato.

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Sticky toffee pudding

Served with baileys ice-cream

Lovers Cup

Honeycomb Ice cream topped with strawberries, crushed meringue, cream, Frangelico liquor & toasted almonds

Cheese Platter

A selection of fine Scottish & Italian cheese. Served with celery, grapes & biscuits

Passion Fruit Cheesecake

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Vegan Option Available