



# A LA CARTE

## STARTERS

Harissa King Prawns (De-Shelled then sauteed with shallots, harissa butter & chives) .....	10
Lobster Risotto (Diced lobster risotto, creamy lobster bisque & chives).....	12
King Scallops (Three pan-fried king scallops, garden pea puree, lemon butter & capers).....	13
Galician Octopus Salad (Slow cooked octopus tentacle, avocado cream, fresh kiwi, chilli, red pepper & red onion) .....	15
Braised Beef Croquettes (12-hour braised beef brisket breadcrumbed and served with harissa mayo).....	10
Mediterranean Grilled Halloumi V (Slices of grilled halloumi, fresh herbs, lemon & olive oil).....	9
Spinach & Ricotta Ravioli V (Ricotta stuffed pasta, romesco sauce, sauteed spinach and melted parmesan) .....	10
Butternut Squash Risotto V (Roasted butternut squash, wilted spinach & white truffle oil).....	9
Maple Glazed Burrata (Whole burrata coated with maple, croutons, salted kale & chilli dressing).....	11

## PASTA

Scallop & Monkfish Spaghetti (Pan fried scallops, diced monkfish presented on top of creamy garlic spaghetti) .....	24
Spicy Seafood Spaghetti (Chunks of squid, mussels & prawns cooked slowly in tomato ragu, chilli & wine then tossed in spaghetti).....	20
Sicilian Cod Loin Linguini (Oven baked cod Loin, Lemon zest, fried capers, sun-dried tomato pesto and parsley linguini).....	26
Creamy Tuscan Chicken Trofie (Trofie pasta and tuscan spiced chicken breast tossed in a spinach & creamy tomato garlic sauce) .....	20
Chicken and Garlic Rigatoni (Diced chicken breast sauteed in garlic and tossed in a creamy white wine sauce).....	20
Sicilian Pesto Pasta with Fried Capers VE (Linguini, tossed with sun-dried tomato pesto, fried capers, lemon, fresh parsley & breadcrumb topping).....	18
Wild Mushroom Rigatoni V (Sauteed wild mushroom, asparagus shards, tossed with ? in creamy garlic sauce and truffle oil).....	20
Classic Penne Arabarta VE (Tomato, basil, garlic & chilli sauce tossed with penne pasta).....	16

(Gluten free fusilli pasta is available on request)

## PIZZA

All of our pizzas are stone baked with homemade tomato sauce and topped with grated mozzarella

The Hungry Olive V (Olives, roasted red pepper, red onion, spinach with a feta mozzarella mix) .....	16
Mozzarella Heaven V (Fresh basil & slices of buffalo mozzarella cheese).....	16
The Carnivore (Marinated chicken breast, pulled beef, chorizo, fresh red chilli & sliced buffalo mozzarella).....	18
Sicilian (Anchovy, lemon, capers, parsley & sun-fried tomato pesto) .....	17

## MAINS

Prime Scottish Fillet Steak (Served with skin on rosemary & thyme fries, peppercorn sauce, rocket parmesan salad & ballooned cherry tomato's).....	42
Prime Scottish Ribeye Steak (Served with skin on rosemary & thyme fries, peppercorn sauce, rocket parmesan salad & ballooned cherry tomato's).....	38



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## MAINS

Swordfish Steak (Harissa marinated 9oz swordfish steak, avocado salsa, garlic & parsley stacked potato) .....	19
Corsican Lamb Cutlets (Grilled rosemary, garlic & lemon marinated lamb cutlets with garlic and parsley potato stack, asparagus with citrus and herb dressing).....	27
Slow Cooked Pork belly (12-hour slow cooked pork belly infused with fennel and coriander, garlic tender stem broccoli, fennel confit, sherry jus and potato stack).....	22
Tuscan Salmon (Oven baked salmon, lemon pesto rocket salad, ballooned cherry vine tomato's and creamy garlic tuscan sauce).....	23
Wild Seabass & Anchovy Pesto (Pan-fried seabass, dressed with anchovy pesto, garden peas, chilli, capers, sliced mangetout & garlic, parsley potato stack).....	25
Za'atar Chicken Supreme (Supreme of chicken rubbed in za'atar spices, grilled asparagus, lentil salad & mint yogurt dressing).....	23
Roasted Za'atar Cauliflower Steak VE (Cauliflower steak rubbed in za'atar spices, grilled asparagus, citrus dressing and humus).....	16
Lemon Pesto Lentil Salad VE (Baked lentils, green pesto, marinated olives, sun-dried tomato's sliced shallots, blanched kale & spinach).....	16

## SIDES

Grilled Asparagus.....	6
Sauteed Spinach.....	5
House Side Salad.....	4
Skin on Rosemary & Thyme Fries .....	5
Bread & Hungry Olives.....	6
Bread & Butter.....	3.5
Paprika Humus.....	5