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| **Starters** |

**Pate Maison du Chef**

Homemade chicken liver and brandy pate served with spiced pear chutney and Scottish oatcakes

**Gateau Ecosse**

Gateau of Scottish puddings (black, white and haggis) served with Benromach marmalade finished in a creamy whisky sauce

**Funghi selvatici su pane tostato**

Pan fried wild mushrooms in a garlic and parsley butter served on toasted brioche

**Antipasto d’italia**

Parma ham, roasted red peppers, sun dried tomatoes, melon and Italian cheese

**Insalata con avocado and mozzarella**

Sliced avocado and mozzarella cheese with sundried tomatoes, basil, chillies in a walnut and lime dressing

**£6.90**

**£7.75**

**£7.25**

**£10.75**

**£6.95**

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| **Seafood Starters** |

**Cocktail di Gamberetti**

Prawns laced with Marie rose sauce served on salad leaves

**Caplesante E chorizo**

Seared scallops with apple puree, fried chorizo, spring onions and lemon

**Salmone affumicato con miele**

Smoked Scottish salmon laced with a Benromach whisky blossom honey served with a green leaf salad

**Coda di rospo, Capesante E scampi**

Monkfish, scallops and scampi served on a warm green salad with pancetta and a Pernod cream sauce

**Cozze al Vino Bianco**

Steamed mussels served in their shell with white wine, tomato, garlic, shallots, lemon and fresh herbs

**£8.95**

**£10.50**

**£10.50**

**£11.25**

**£9.75**

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| **Entrees** |

**Petto di Pollo con Pomodori**

Pan roasted breast of chicken with roasted plum tomatoes, capers, olives and garlic finished with balsamic, rocket and parmesan cheese

**Anatra all’arrosto con Pesche**

Roasted duck breast with honey roasted peaches, red onion, and fennel seeds finished in a red wine jus

**Carne di Cervo con Haggis**

Loin of venison wrapped in Parma ham with haggis puree, fried wild mushrooms and red current jus

**Bistecca Marie Bosa**

Grilled fillet steak with scallops, scampi and lobster served in a smoked cheese and chive sauce

**Arrosto Misto**

Fillet steak, lamb cutlet, and black pudding served in a parmesan mash with red wine, garlic and rosemary jus

**Tournedos Rossini**

Grilled fillet steak served on a toasted crouton topped with chicken liver pate served with Madeira jus

**£18.95**

**£23.50**

**£24.25**

**£33.50**

**£25.95**

**£29.50**

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| **Seafood** |

**Halibut Arostito in Padella**

Pan roasted halibut served on a bed of samphire green peas and chorizo finished in a creamy lemon butter sauce

**Grilled Seafood Platter**

An array of grilled seafood, halibut, sole, scampi, prawns, mussels, salmon and seabass served with lemon, basil and parsley olive oil

**Fillet of Seabass**

On a chive mash with prawns and asparagus finished in a lobster cream sauce

**Paupiettes of Lemon Sole**

Sole paupiettes served on slice baked potatoes topped with spring onion, pancetta and prawns finished in a garlic, tomato and herb butter

**Salmone al Sesamo**

Fillet of salmon glazed in sesame oil and seeds with honey, soy, chilli and ginger dressing

**£26.50**

**£28.25**

**£19.90**

**£23.50**

**£19.90**

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| **Pasta/Risotto** |

**Spaghetti alla Carbonara**

Made with garlic, bacon, cream, basil and egg

**Lasange al Forno**

Layers of pasta with bolognaise sauce and cheese

**Risotto di Eglefino Affumicanto**

Smoked haddock risotto with vodka, spring onions and parmesan cheese

**Linguine ai Gamberoni**

Flat pasta with tiger prawns, crab, chillies, rocket and lemon

**Spaghetti al Pescatore**

Selection of seafood cooked in a tomato sauce with spaghetti, also available as risotto

**Pasta di Penne con Pollo e Pesto**

Chicken breast, sundried tomatoes and mushrooms finished in pesto cream sauce

**£11.20**

**£10.95**

**£11.95**

**£13.50**

**£14.95**

**£11.95**

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| **From The Grill** |

**8oz Sirloin Steak**

**12oz Sirloin Steak**

**8oz Fillet Steak**

**Grilled Lamb Cutlets**

**The 1629 Chateaubriand**

For two people- 500g of roasted prime fillet served with roasted onions, mushrooms, red peppers, hand cut chips, grilled tomato, rocket and parmesan salad and your choice of garlic butter or Madeira sauce

All cooked to your liking and served with tomato, mushrooms, onion rings, vegetables and potatoes.

**Side Orders**

**Hand cut chips £3.25**

**Mushrooms £2.90**

**Beer battered**

**Onion rings £2.90**

**Rocket and**

**Parmesan salad £3.50**

**Continental salad £3.50**

**Basket of garlic bread £3.50**

**£23.50**

**£29.50**

**£28.50**

**£26.90**

**£62.00**

**Sauces £2.90**

**Mushroom**

**Peppercorn**

**Diane**

**Blue cheese**

**Whisky**

**Café de Parisbutter**