

HORSES FOR COURSES

SUNDAY – THURSDAY 6.00PM – 9.00PM 2 COURSES £21.95 3 COURSES £24.95

STARTERS

CHEFS SOUP OF THE DAY

Scottish influenced soup of the day or minestrone served with rustic Italian bread

TOMATO AND BASIL BRUSCHETTA

Homemade warm Italian bread brushed with our signature garlic and rosemary butter, topped with fresh plum tomato and basil, dressed with balsamic vinegar and dried oregano

CHICKEN LIVER AND COGNAC PARFAIT

Homemade smooth chicken liver parfait, with balsamic caramelised red onions served with toasted Italian bread

MAINS

PALOMINO'S STEAK PIE

Scotch beef braised in a rich red wine jus, served with seasonal vegetables, puff pastry and a choice of boiled potatoes or chunky chips

MEAT FEAST PIZZA

Tomato, mozzarella, Cajun chicken, Italian sausage, Ayrshire bacon and pepperoni

FISH AND CHIPS

Beer battered haddock served with chips and a choice of garden peas or mushy peas

LASAGNE AL FORNO

Classic Italian staple perfected by our chefs, served with garlic bread

PENNE SALSICCIA

Penne pasta, Cherry tomato and Spicy Italian sausage tossed through a Napoli sauce finished with a touch of cream and fresh Basil

MACARONI CHEESE

Four cheese pasta bake served with garlic bread

DESSERTS

3 SCOOPS OF ITALIAN ICE CREAM (v)

Choose from: Vanilla • Chocolate • Strawberry • Tablet • Mint Choc Chip

TIRAMISU

Classic Italian sponge soaked in our Azzurro coffee and Amaretto liqueur layered with a light sweet mascarpone cream and finished with a dusting of cocoa powder

STICKY TOFFEE PUDDING

Served hot with luxurious thick butterscotch sauce and vanilla ice cream

Food Allergies and Intolerance

Before you order your food and drinks please speak to a member of our staff if you have a food intolerance

(v) - suitable for Vegetarian (V) - suitable for Vegan

