



## **STARTERS**

<b>Beetroot salad</b> , braised duck, orange and avocado	£5.95
<b>Mediterranean vegetables</b> , goat's cheese and balsamic	£4.95
<b>Prosciutto di Parma</b> , fresh figs, buffalo mozzarella	£6.95
<b>Smoked salmon</b> , potato and crab, spinach and lemon dressing	£6.95
<b>Carpaccio of Scotch beef</b> , rocket leaves and aged Parmesan	£7.95
<b>Grilled scallops</b> , Sicilian caponata, pesto and olive puree	£9.95

## **MAINS**

<b>Wild seabass</b> , butternut puree and local asparagus	£16.95
<b>Fillet of organic salmon</b> , prawn, lemon and watercress risotto	£13.95
<b>Ravioli</b> , spinach, ricotta, sage butter and aged Parmesan	£11.95
<b>Shoulder of Pentlands' lamb</b> , orange gremolata, lentils, fennel	£14.95
<b>Puddledub farm pork</b> , cabbage and creamed potatoes	£15.95
<b>Scotch Sirloin of beef on the bone</b> , grilled stem tomatoes	£16.95

## **SIDES**

<b>Home fries, cream potatoes, mixed leave salad</b>	£2.95
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## **DESSERTS**

<b>Rhubarb</b> crumble, brulee and compote	£4.50
<b>White chocolate cheesecake</b> with chocolate ice cream	£4.50
<b>Zucca selection</b> of desserts	£5.50
<b>Ice cream</b> and sorbet spoons	£4.50
<b>Cheeses board selection</b> with oat cakes	£7.00

*Available 12:00-14:30 & 19:00 22:00*



## Menu Espresso

**Char-grilled artichokes** with sunblushed tomatoes, rocket leaves and Parmesan shavings

**Pea soup** with braised ham hock and truffle oil

**Brushetta** with marinated tomatoes, garlic, basil and olive oil

**Deep fried squid** with lemon mayonnaise

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**Penne pasta with meat ragu`** made with Buffalo meat sourced from the Puddledub Farm, in Fife

**Char-grilled swordfish** with fennel and orange

**Chicken and vegetable skewers** with green salad and pesto dressing

**Butternut risotto** with sage and aged parmesan

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**Classic Tiramisu`** with chocolate shavings

**Sicilian lemon cheesecake**, made with mascarpone and vanilla

**Fruits and berries**

**Dark chocolate mousse** with candied orange

**2 courses for £9.95**

**3 courses for £13.90**



## Theatre Menu

### STARTERS

**Calamari** deep fried with lemon mayonnaise

**Tomato and Mozzarella salad** with basil and olive oil

**Italian cured meats** selection with olives and artichokes

**Chickpea soup** with pasta and pesto

**Crostini** with goats cheese, tomatoes, vegetables and artichokes

**Caesar salad** with garlic croutons and anchovies

### MAINS

**Breast of Chicken**, grilled Mediterranean vegetables

**Pumpkin risotto** with sage and Parmesan

**Penne Carbonara**, bacon and creamy sauce

**Lamb stew** from the Hamilton's farm in the Pentland hills

**Sea-bream**, grilled courgettes, tomato and onion salsa

**Spaghetti with clams and mussels**, chilli and garlic

### DESSERTS

**Tiramisu`** with chocolate shavings

**Sicilian lemon cheesecake** with mascarpone and vanilla

**Panna cotta** flavoured with vanilla pods

**Chocolate mousse** with candied oranges

**Cheese board** selection (£2.00 supplement)

**£15.95 2 courses**

**£18.95 3 courses**