

## Starters

<b>Pate Maison du Chef</b>	£6.90
Homemade chicken liver and brandy pate served with spiced pear chutney and Scottish oatcakes	
<b>Gateau Ecosse</b>	£7.75
Gateau of Scottish puddings (black, white and haggis) served with Benromach marmalade finished in a creamy whisky sauce	
<b>Funghi selvatici su pane tostato</b>	£7.25
Pan fried wild mushrooms in a garlic and parsley butter served on toasted brioche	
<b>Antipasto d'italia</b>	£10.75
Parma ham, roasted red peppers, sun dried tomatoes, melon and Italian cheese	
<b>Insalata con avocado and mozzarella</b>	£6.95
Sliced avocado and mozzarella cheese with sundried tomatoes, basil, chillies in a walnut and lime dressing	

## Seafood Starters

### **Cocktail di Gamberetti**

Prawns laced with Marie rose sauce served on salad leaves

£8.95

### **Caplesante E chorizo**

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

£10.50

### **Salmone affumicato con miele**

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

£10.50

### **Coda di rospo, Capesante E scampi**

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

£11.25

### **Cozze al Vino Bianco**

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

£9.75

## Entrees

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

### **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

£18.95

### **Carne di Cervo con Haggis**

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

£23.50

### **Bistecca Marie Bosa**

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

£24.25

### **Arrosto Misto**

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

£33.50

### **Tournedos Rossini**

£25.95

£29.50

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

## 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

£26.50

### **Grilled Seafood Platter**

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

£28.25

### **Fillet of Seabass**

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

£19.90

### **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

£23.50

### **Salmone al Sesamo**

£19.90

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

### Pasta/Risotto

#### **Pasta di Penne con Pollo e Pesto**

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

#### **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

£11.20

#### **Linguine ai Gamberoni**

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

£10.95

#### **Spaghetti al Pescatore**

£11.95

£13.50      parmesan salad and  
your choice of garlic  
butter or Madeira  
sauce

£14.95      All cooked to your  
liking and served with  
tomato, mushrooms,  
onion rings,  
vegetables and  
potatoes.

£11.95

### 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

### 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



£23.50

£29.50

£28.50

£26.90

£62.00

Sauces     £2.90

Mushroom

Peppercorn

Diane

Blue cheese

Whisky

Café de Parisbutter