

GOLD SET MENU

2 COURSES £39.95

3 COURSES £47.95

**SHARING BREAD
SELECTION £3.00 PP**

**WELCOME GLASS OF
PROSECCO £4.50 PP**

STARTERS

ANTIPASTO

Selection of cured meats, cheese, olive, pickle & home-made focaccia

HAGGIS ARANCINI

Haggis and rice balls, with a wholegrain mustard & whisky dip

GAMBERONI PICCANTE

King prawns sauteed in fresh tomato, chillies & white wine

PARMA MOZZARELLA

Sliced Parma ham, burrata, rocket & parmesan shavings

FOCACCIA

Puglese style with garlic & rosemary

MAINS

POLLO SCOZZESE

Chicken breast stuffed with haggis in a whisky & cream sauce served with seasonal vegetables and mash potatoes.

LINGUINE MARINARA

Mussels, squid & prawns in a seafood & tomato bisque with a touch of chilli

SPIGOLA

Pan-Fried fillets of seabass, with a "salsa verde", served with seasonal vegetables and mashed potatoes.

RISOTTO PORCINI

Porcini wild mushrooms, garlic & white wine

80Z RIBEYE STEAK

Served with roasted vine tomatoes, chips & Pepper Sauce

PIZZA OF YOUR CHOICE

DESSERTS

TIRAMISU

Classic dessert with savoiardi biscuits mascarpone cheese & Tia Maria.

CHEESEBOARD

Selection of cheeses, celery, grapes & apple with a red onion chutney

DOUGHBALLS

Fried hot balls of sugar-coated dough served with Nutella dip.

TONY'S SPECIAL

Vanilla & toffee ice cream, toffee pieces, short bread whipped cream & baileys

MIXED ICE CREAM

Choose from our selection

**PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, NOT ALL INGREDIENTS MAY BE LISTED
A 10% discretionary service charge will be added to the bill.**