

## **STARTERS**

### **Ravioli Al'Aragosta £9**

Lobster and ricotta filled pasta parcels, cooked in a limoncello cream with rock samphire.

### **Insalata Panzanella £8**

Marinated selection of heritage tomatoes, cucumber & crispy sourdough bread, finished with fresh basil & crispy capers.

## **MAINS**

### **Lama di Manzo £18**

Featherblade of Scottish Beef braised with red wine & thyme. Horseradish mash, sauteed chestnut mushrooms & squash purée.

### **Sogliola Ripieno £17**

Roast fillet of lemon sole filled with crab & sunblushed tomatoes, set on a leek and potato croquette, finished with citrus hollandaise.

### **Conchiglione al Funghi £13**

Large pasta shells filled with a wild mushroom ragu, cooked in a truffle & sage bechemel.

## **DESSERTS**

### **Brûlée alla Cilegia £7**

Vanilla bean creme brûlée topped with warm Amarena cherries.

### **Budino al Caramello £7**

Steamed sticky toffee pudding with homemade caramel & honeycomb ice cream.