

HORSES FOR COURSES

4PM – CLOSE (SUNDAY – THURSDAY)

2 COURSES £14.95 3 COURSES £17.95

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 pesto oil and dried oregano

MOZZARELLA STICKS

Melt in your mouth breaded mozzarella sticks served with a tomato and basil sauce, finished with balsamic reduction and rocket garnish

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 roast potatoes or hand cut chunky chips

MEAT FEAST CALZONE

Tomato, mozzarella, Cajun chicken, Italian sausage, Ayrshire bacon and salami Milano encased in our folded pizza

CHICKEN WITH PEPPERCORN SAUCE

Pan fried chicken breast served on a bed of herb infused sautéed potato and sweet red onion, topped with a creamy peppercorn sauce

PENNE SALMONE

Salmon pieces pan fried with garlic, white wine, cream and lemon finished with garden peas

MACARONI CHEESE

Four cheese pasta bake served with chips and garlic bread

DESSERTS

CHOCOLATE FUDGE CAKE

Served hot with vanilla ice cream or pouring cream

3 SCOOPS ICE CREAM

Italian ice cream of your choice from the ice cream counter

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

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS

