

HORSES FOR COURSES

4PM – CLOSE (SUNDAY – THURSDAY) 2 COURSES £15.45 3 COURSES £18.45

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 balsamic vinegar 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 boiled or chunky chips

MEAT FEAT CALZONE

Tomato, mozzarella, Cajun chicken, Italian sausage, Ayrshire bacon and pepperoni

FISH AND CHIPS

Beer battered haddock served with chips and a choice of garden peas or mushy peas

LASAGNE AL FORNO

Classic Italian staple perfected by our chefs served with garlic bread

SPAGHETTI WITH MUSSELS

West coast mussels cooked in our spicy arrabiata tomato sauce coated in spaghetti pasta

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

MACARONI CHEESE

Four cheese pasta bake served with garlic bread

DESSERTS

CHOCOLATE FUDGE BROWNIE

Served warm with vanilla ice cream or pouring cream

3 SCOOPS OF ITALIAN ICE CREAM

Please ask your server for a list of flavours from our sundae 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

