



- Lunch & Early Dinner -

One course 10.90, two courses 14.50

Served Thursday to Sunday 12pm-6.30pm

Cream of cauliflower soup (v)

With a touch of nutmeg

Moules à la Bretonne

*Fresh Scottish mussels steamed in white wine, shallots, garlic, lemon
and a touch of cream*

Salade tiède piquante

*Warm salad with sautéed chorizo, mixed peppers, black olives and poached egg.
(also available as a veggie option)*

Haggis balls

Deep fried in beer batter, served with clapshot potatoes and whisky jus.

Fish and seafood gumbo

Our version of the creole dish , served with Cajun shrimp rice, un delice!....

Osso buco

*A speciality of ours, as cooked by "gran"...well nearly...
cross cut veal shanks, braised and slow cooked in white wine,
shallots, garlic, vegetables, spiced with Lombard spices and a hint of orange zest,
served with basil olive oil and saffron Orio barley pasta .*

Chicken tagine

*Slow cooked chicken legs, ras el hanout spices, peas, green olives,
artichoke heart, preserved lemon*

Aubergine tower (v)

Caponata of vegetables, goat's cheese fondue, pesto

Side dishes

| | |
|----------------------------|------|
| Pommes châteaux | 3.00 |
| Courgettes and green beans | 3.90 |
| Salade verte | 3.50 |

*Please see our blackboards for our delicious
freshly made desserts, all priced 4.50*