



## Starters

Soup of the Day **V GF**

Served with fresh bread or oatcakes £4.80

Antipasto

Parma ham, Napoli salami, chorizo, kalamata olives and farmhouse ewe's cheese

Served with fresh bread £6.95

Involtini di Melanzane **V GF \***

Grilled sliced aubergine rolled in rocket, sundried tomato and baked topped with smoked farmhouse cheese, passata and parmesan £7.50

Tagliolini Caprese **V \*\***

Handmade pasta with fresh basil pesto, finished with cherry tomatoes and mozzarella £7.50

Smoked Salmon **GF**

Scottish smoked salmon with a citrus dressing and salad £7.95

## Mains

Fagioli in Casseruola **\* V Ve**

Three bean stew served with bread or potatoes £15

Vension Lasagne

Galloway venison ragu, ricotta, parmesan, salami, bechamel and mozzarella £16.95

Sformato di Verdure **V**

Layers of oven baked aubergine, potato, pepper, courgette and mozzarella topped with a sun-dried tomato pesto and cream sauce, served with salad £15

Pollo di Zucca **\***

Chicken breast pan cooked with a ricotta and creamed butternut squash sauce

Served with diced roasted potatoes and salad £15.95

Saltimbocca **\***

Thinly sliced pork loin pan cooked in butter and marsala topped with parma ham and mozzarella

Served with potatoes and salad £16.95

**V** Vegetarian | **GF** Gluten Free | **\*** Please ask for GF option | **\*** Please ask for Vegan option

If you have any dietary requirements, intolerances or allergies please let us know.

Other options may also be available.

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