# **QUICK BITES / BAR MENU**

#### Mozzarella Sticks 0 | £6.50

Crumb fried mozzarella served with tomato salsa (Gluten, Egg, Dairy)

#### Arancini I £7.95

Arborio rice cooked with bolognese sauce, crumb fried, served with pesto mayo (Gluten, Egg, Dairy)

#### Vegetable Samosa 0 | £6.50

Filo pastry stuffed with potato, onion, carrot, pea and a blend of spices served with mint sauce (Gluten, Dairy)

## Chicken Wings @ | £6.95

Roasted chicken wings coated with ginger tamarind sauce

#### Crumb Fried Prawns I £8.50

King prawns coated in coconut bread crumbs, served with tangy tomato salsa (Gluten, Egg, Crustaceans)

## Haggis Bon Bon | £6.95

Crumb fried traditional Scottish haggis served with whiskey sauce (Gluten, Dairy)

#### Chilli Nachos I £8.95

Nachos with chilli beef, guacamole, sour cream and jalapeno garnished with fresh coriander (Gluten, Dairv)

#### Cheese Platter 0 | £10.00

Cheddar cheese, blue cheese, parmesan, cherry tomato, chutney, cracker, bread and butter

(Gluten, Dairy)

#### Meat platter | £10.00

Selection of cured meat with stuffed pepper, bread and butter
(Gluten, Dairy)

#### Bruschetta 0 | £6.95

Crispy toasted bread topped with fresh diced tomatoes, ricotta, garlic, basil, and a drizzle of extra virgin olive oil

(Gluten Dairy)

# **STARTERS**

# Mediterranean Lamb Kofta | £11.00

Local lamb mixed with spices served with hummus, onion sumac salsa and pita bread, garnished with pomegranate (Gluten, Dairy, Sesame Seed)

## Panzerotti Ricotta 0 | £10.00

Golden, crispy pockets of dough filled with creamy ricotta cheese, lightly fried to perfection, served with a side of tomato salsa and rocca leaves salad

(Gluten, Dairy)

## Green Pea and Chorizo Scallops @ | £16.00

Perfectly seared scallops served with a vibrant green pea purée, complemented by savory chorizo and refreshing grapefruit segments

## BBQ Pork Ribs | £10.00

Succulent, slow-cooked ribs smothered in a smoky barbecue glaze, grilled to perfection and served with cobs of corn and a refreshing zucchini salad (Gluten, Dairy, Mustard, Celery)

## Soup of the Day | £10.00

A freshly prepared, seasonal soup made with the finest ingredients, served with a crusty bloomer bread and butter

# SALADS (Starter £8 / Mains £15)

#### Caesar Salad

Fresh little gem lettuce tossed in a rich, creamy Caesar dressing, topped with grilled chicken, crunchy garlic croutons and finished with a parmesan cheese crisp

(Gluten, Egg., Dairy, Fish)

#### Casa Insalata @ @

A hearty and refreshing salad featuring roasted quinoa and chickpeas, mixed leaves, creamy avocado, cherry tomatoes, cucumber, and carrot shavings, all drizzled with a rich balsamic reduction

# MAINS

#### Fish and Chips I £17.00

Crumb fried haddock fillet, served with a vibrant green mint pea purée, golden crispy chips, and accompanied by tartar sauce

(Gluten, Egg, Fish)

# Chicken Grigliata @ I £17.00

Tender grilled half boneless chicken marinated with herb and honey, served with velvety truffle mashed potatoes and a refreshing Rocca fennel salad (Dairy)

#### Risotto Primavera @ @ | £14.00

Creamy Arborio rice cooked to perfection, combined with a vibrant mix of seasonal vegetables, finished with parmesan and a touch of fresh herbs

## Ribeye Steak 8oz @ | £22.00

Juicy ribeye steak, perfectly grilled to your desired doneness, served with a side of sauteed mushroom and cherry tomatoes, crispy chips, and topped with a rich peppercorn sauce

## Homemade Butter Chicken Curry I £18.00

Tender chicken pieces simmered in a rich, creamy tomato-based sauce, delicately spiced with aromatic herbs and served with basmati rice and butter naan (Dairy, Nut, Mustard, Gluten)

## Classic Pasta Bolognese | £16.00

Slow cooked ground beef and tomato based sauce with the choice of pasta (Spaghetti or Penne)

(Gluten, Egg, Dairy)

#### Vegetable Tagine 0 | £14.00

Moroccan vegetable tagine – a fragrant, slow-cooked medley of vegetables and aromatic spices, served with fluffy couscous (Gluten Dairy)

## **BURGERS & FRIES**

# In House Angus Beef Burger 6oz | £17.00

A juicy, 100% Angus beef patty, grilled to perfection and served in a brioche bun with fresh lettuce, tomato, pickled gherkins, cheddar cheese, sriracha mayo and caramelized onions (Gluten, Egg, Dairy)

## Chicken Burger | £16.00

Crispy, crumbed fried chicken breast marinated with aromatic herbs, served in a brioche bun with fresh lettuce, tomato, creamy avocado, BBQ mayo, and a fried egg (Gluten, Egg, Dairy)

# Vegan Burger @ | £16.00

A hearty plant-based Beyond meat patty served in a vegan bun with fresh lettuce, tomato, gherkins, caramelized onions, vegan mayo and a melted vegan cheese slice

## SIDES

#### Cauliflower Gratin @ I £5.00

Creamy baked cauliflower gratin, smothered in a rich cheese sauce (Gluten, Dairy)

#### Kale Crisps @ @ I £4.00

Crispy kale chips with chili oil and parmesan, perfectly roasted for a flavorful crunch (Dairy) (Vegan option available)

## Mangetout @ @ I £5.00

Tender garden peas sautéed with garlic

## Onion Rings @ I £5.00

Crispy golden onion rings, lightly battered and fried to perfection  $_{\rm (Gluten)}$ 

#### Fries 0 I £4.00

Crispy golden fries, perfectly seasoned and served hot

#### Garlic Bread OI £4.00 (add cheese £1)

Toasted garlic bread with butter and herbs, baked to golden perfection (Gluten, Dairy)

## PIZZAS

## Margherita 0 I £16.00

A classic Italian favorite, topped with rich tomato sauce and mozzarella cheese (Gluten, Dairy)

## Pepperoni I £16.00

A mouthwatering combination of rich tomato sauce, mozzarella, and perfectly spiced pepperoni (Gluten, Dairy)

# Make your own (£1 each)

Pepperoni, grilled veg, chicken, ham, bell pepper, mushroom, onion, aubergine, pesto

# **SANDWICHES**

[Served with Chips]

## Ham and Cheese | £10.00

Grilled ciabatta bread stuffed with honey roasted ham with cheddar cheese (Gluten, Dairy)

#### Parmigiana | £10.00

Grilled ciabatta bread stuffed with roasted aubergine, parmesan cheese with tomato sauce and basil pesto (Nut, Gluten, Dairy)

## Chicken Tikka | £10.00

Grilled ciabatta bread stuffed with chicken tikka, chopped onion, lettuce, tomato, mint sauce and BBQ mayo (Mustard, Dairy, Gluten)

# DESSERTS

#### Mille-Feuille I £8.00

Delicate layers of flaky puff pastry, filled with luscious custard cream and fresh berries, then topped with a decadent drizzle of berry compote (Gluten, Dairy, Egg)

#### Trio Chia Pudding @ @ I £8.00

A delicious medley of chia seed puddings infused with mango, strawberry and blueberry, blended with creamy coconut milk and beautifully garnished with fresh berries

#### Tiramisu I £8.00

A classic Italian dessert made with layers of espresso-soaked sponge, creamy mascarpone, and a dusting of rich cocoa powder

(Gluten, Egg, Dairy)

## Chocolate and Raspberry Tart @ @ | £8.00

Chocolate and raspberry tart served with raspberry sorbet

## Cake of The Day I £7.00

A delicious daily selection of freshly baked cake, made with the finest ingredients

Ask our team for today's special flavor

#### Ice Cream Scoop | £4.00

Two scoops of creamy ice cream, topped with decadent chocolate sauce  $_{(\text{Dairy})}$ 

## KIDS MENU

#### £9.00 Each

## **Chicken Nuggets**

Tender chicken breast pieces coated in a crispy crumb, served with golden fries and a side of hearty baked beans

## Spaghetti Bolognese

A kid-friendly portion of tender spaghetti topped with a savory, homemade Bolognese sauce made with lean beef, tomatoes, and herbs, served with a sprinkle of parmesan cheese (Gluten, Dairy)

## Mini Pizza 🔮

A fun-sized pizza with a crispy crust, topped with rich tomato sauce and melted cheese (Gluten, Dairy)

#### **Grilled Chicken**

A tender, seasoned grilled chicken breast served with crispy chips and hearty baked beans (Gluten, Dairy)

## NIGHT MENU

#### Ciabatta Bread Sandwich I £10

[Served with tortilla crisps]

Chicken tikka (Mustard, Dairy, Gluten)

Ham and cheese (Dairy, Gluten)

Parmigiana (Dairy, Gluten)

#### Pizza I £12

Margherita (Dairy, Gluten)
Pepperoni (Dairy, Gluten)

# **DRINKS MENU**

[Extensive Drinks Menu available in The Blossom Gin & Cocktail Bar on the Ground Floor]

# **DRAUGHT**

Stewarts Lager | £6.50

Session IPA | £6.50

Stella Atrois | £6.20

# RUM 25ml

Kraken | £4.50

Captain Morgan Spiced | £4.00

Bacardi Carta Blanca | £4.00

Malibu Coconut Rum | £3.80

VODKA 25ml

Grey Goose | £5.50 Absolut | £4.50

# **BOTTLED BEERS & CIDER 330ml**

Birra Moretti | £4.95

Estrella | £5.50

Corona | £4.95

Old Mout Fruit Ciders (Ask Server) (500ml) | £6.50

Magners | £5.95

# BRANDY 25ml

Courvoisier V.S.O.P | £5.80

Remy Martin | £5.80

# WHISKY-BOURBON 25ml

Woodford Reserve | £5.20

Jack Daniel's | £4.00

# LIQUEUR 25ml

Bailevs I £4.50

Aperol | £4.50

Dissaronno Amaretto | £4.00

Cointreau | £4.00

Kahlua | £3.50

# MALT WHISKY 25ml

Blair Athol 12yo | £8.50

Glengoyne 10yo | £7.80

Dalwhinnie 15yo | £6.50

Jura 10yo | £5.50

# SOFT DRINKS

Coke 330ml | £3.50

Diet coke 330ml | £3.50

Irn Bru 330ml | £3.50

Fanta 330ml | £3.50

Fever Tree Soda Water 200ml | £3.00

Fever Tree Lemonade 200ml | £3.25

Fever Tree Tonic 200ml | £3.25

# GIN 25ml

Hendrick's | £6.00

Edinburgh Gin Classic | £4.50

Tanqueray Flor De Sevilla | 4.50

Bombay Sapphire | £4.20

# **WINE MENU**

WHITE	175ml	250ml	Bottle
Le Beau Sud Sauvignon Blanc Colombard Gros Manseng, Côtes de Gascogne, France	£7.50	£10.30	£27.00
Citta dei Ponti Pinot Grigio delle Venezie DOC, Italy   12% abv	£7.80	£10.60	£29.00
Stellenrust Chenin Blanc, South Africa	£9.40	£12.80	£33.00
RED	175ml	250ml	Bottle
Borsari Cabernet Sauvignon, Italia, Italy	£7.30	£9.90	£27.00
Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile	£7.80	£10.60	£29.00
Tilia Malbec, Argentina	£9.50	£13.00	£33.00
ROSÉ	175ml	250ml	Bottle
Corte Vigna Pinot Grigio Rosato, Italy	£7.30	£9.90	£27.00
Wicked Lady White Zinfandel, California	£7.80	£10.60	£29.00
SPARKLING WINE	175ml	250ml	Bottle
Galanti Prosecco, Italy	£8.00	-	£30.00
CHAMPAGNE	175ml	250ml	Bottle
Tattinger Brut Reserve, France	-	-	£95.00
Moet & Chardon Imperial, France	-	-	£125.00