

PESCE

Main courses are served with fresh vegetables
& potatoes unless otherwise stated.

SPIGOLA CON POMODONI FRESCHI 18.90 D

Seabass fillets pan cooked in white wine, extra virgin olive oil, herbs, fresh garlic and fresh chopped tomatoes.

CODA DI ROSPO ALLA PIZZAIOLA 19.90 D

Chunky meaty pieces of Monkfish with a mildly spicy Napoli tomato, oregano, capers and garlic sauce.

TENNINA DEL PESCATORE 18.90 D

(NO POTATOES OR VEGETABLES)

Fresh Scottish mussels, meaty fish, langoustine & squid rings in a Napoli tomato, our own fresh daily made fish stock and white wine sauce, served with garlic bread for finishing the sauce.

GAMBERI ALLA PROVENZALE 18.40 G

(NO POTATOES OR VEGETABLES)

Fresh king prawns in a delicate tomato, garlic, cream sauce served with rice.

CAPPESANTE CON PEPERONI ARROSTITI 19.80 G

Scottish King Scallops cooked in butter and brandy, served on a bed of roasted sweet peppers flavoured with garlic and extra virgin olive oil.

FRITTURA DI PESCE 19.60 D

(NO POTATOES OR VEGETABLES)

Deep fried king prawns, Scottish king scallops & seabass served with salad and skinny French fries.



SIDE ORDERS

Bruschetta with tomatoes and basil 6.50

Garlic bread 3.50

Focaccia pizza base with Parma ham & olives on side 7.50

Skinny French fries 3.50

Tomato red onion & oregano salad 3.60

Mixed dressed salad 4.50

Portion vegetables & potatoes 4.00

Marinated olives 2.50

Only courses marked with V G D Ø can be **altered** to suit specific diet requirements.

They are not necessarily already vegetarian, gluten free, dairy free or vegan.

You are advised to make your server aware at time of order.

Our kitchen uses a wide range of ingredients as such we **do not** guarantee that any of our dishes can be free from any specific allergen.

V = VEGETARIAN G = GLUTEN D = DAIRY Ø = VEGAN