

Market Menu

1 Course £7.95, 2 Courses £10.95, 3 Courses £13.95

Mon – Fri 12pm – 6pm

Starters

Trio of Bruschetta

Delicious baked bruschetta bread served with fresh, chopped tomato, basil and garlic olive tapenade and chickpea hummus

Haggis BonBon

Garlic Mash potatoes, whisky sauce

Shetland's Mussels

in a parsley and garlic sauce

Soup of the day

Mains

Chicken

Filled with bacon mousse, jus and mash and vegetables

Agnolotti

Jus and Parmesan shaved

Tagliolini

in a tomato sauce

Fish and Chips

Locally caught haddock fried in our "Menabrea beer" batter

Beef Stew

with polenta and vegetables

Dessert

Tiramisu

Ice Cream

Lemon Posset

Let your server know about any dietary requirements or allergies

The Menu

Starter

Scottish Scallops	8.95
<i>with cauliflower textures and apples</i>	
Vegetarian Haggis BonBon	6.50
<i>Garlic Mash potatoes, whisky sauce</i>	
Cured Scottish Salmon	7.50
<i>compressed cucumber, pickled radish and lemon buttermilk sauce</i>	
Highland Venison Tartare	7.50
<i>with blackberries, mushroom and leek ash</i>	
Soup of the day	4.10

Mains

Lamb Loin	18.95
<i>Crusted herbs and flowers on white beans, beet and goat cheese</i>	
Hand Made Gnocchi	14.95
<i>Ricotta Filled with mushroom consommé and parmesan</i>	
Risotto	15.95
<i>Asparagus with taleggio cream</i>	
Seabass Roll	16.95
<i>with saffron sauce, mussels and diced vegetable</i>	
Panciotti	18.95
<i>Filled with Scallops and prawns, tomatoes and black caviar</i>	
Honey Glazed Wild Boar	17.95
<i>with charred shallot, apple and cranberries sauce</i>	
Braised Ox Cheek	15.95
<i>Garlic Mash Potatoes and Vegetables</i>	
Fillet Steak	25.95
<i>with Pont Neuf Potatoes</i>	

Dessert

Mango Cheesecake	6.50
Layla cracked the pot	6.95
<i>mascarpone mousse, coffee sable and chocolate soil</i>	
Scottish Cheeseboard	9.95
Rhubarb and custard with a Spiced Chocolate Sponge	6.95

Let your server know about any dietary requirements or allergies

Kids Menu

1 Course £5.95, 2 Courses £7.95, 3 Courses £9.95

Starter

Soup of the day

Mussels

Bruschetta

Mains

Agnolotti

Jus and Parmesan shaved

Fish and Chips

Crunchy Chicken Fillet with fries

Pizza Margherita

Dessert

Ice Cream

Lemon Posset

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The Wine List



Red

	175ML	250ML	Bottle
CABERNET TERRE DEL SOLE	4.50	5.25	14.95
<i>Sicilia</i>			
<i>Intensive ruby red, ripe cherries, ample round</i>			
VOGA MERLOT	5.25	6.95	18.95
<i>Sicilia</i>			
<i>Plum and cherry, fruit-driven</i>			
CANNONAU MURALES SU SOI			28.95
<i>Sardegna</i>			
<i>Full bodied, robust, dry and austere</i>			
MONTEPULCIANO DAMA MARRAMIERO			25.95
<i>Abruzzo</i>			
<i>Dark and deep, calm, stable and balanced, cherry and plums</i>			
CHIANTI CLASSICO GALLO NERO NUNZI CONTI			32.95
<i>Toscana</i>			
<i>Fresh and round, red forest fruits, floral notes of violet</i>			
LANGHE NEBBIOLO D.O.C."CRU SARMASSA" L'ASTEMIA PENTITA 2013			49.95
<i>Piemonte</i>			
<i>Elegant and yet powerful. Notes of cherries, tar, truffle and liquorice for this "baby Barolo"</i>			
BARBERA COLLI TORTONESI D.O.C. OLTRETORRENTE			37.95
<i>Piemonte</i>			
<i>Rustic and classic wine with notes of black currant and liquorice.</i>			
<i>Perfect with roasts and cheeses</i>			
BAROLO "CANNUBI" D.O.C.G. L'ASTEMIA PENTITA			130.00
<i>Piemonte</i>			
<i>The King of the wines in all senses. Complex tannins, notes of tar, cherries, truffle, vanilla and more... Only 3000 bottles produced per year</i>			
BOLGHERI SASSICAIA TENUTA SAN GUIDO			350.00
<i>Toscana</i>			
<i>Charming, elegant and very well-defined</i>			

White

BIANCO SICILIA TERRE DEL SOLE	4.25	5.25	14.95
<i>Sicilia</i>			
<i>Deep south is is a wine with a scent of exotic fruits</i>			
PINOT GRIGIO VOGA	5.25	6.95	18.95
<i>Veneto</i>			
<i>Citrus and apple, Italian style</i>			
VERDICCHIO DEI CASTELLI DI JESI SANTA BARBARA			22.95
<i>Marche</i>			
<i>Intense and fragrant, richly structured, complex and seductive</i>			
VERMENTINO DI SARDEGNA SU SOI MURALES			28.95
<i>Sardegna</i>			
<i>temptingly aromatic, flowers and tropical fruits, fresh and bright.</i>			

The Wine List (cont'd)



White

L'ARMONICO I.G.T. L'ASTEMIA PENTITA 2015			37.95
<i>Piemonte</i>			
<i>25% Chardonnay, 25% Sauvignon Blanc, 50% Arneis. Beautifully balanced, notes of lemon, elderflower, tropical fruits and vanilla. A very interesting discovery and an even more interesting bottle shape</i>			
SAUVIGNON ANIMALE CELESTE SANTA BARBARA			28.95
<i>Marche</i>			
<i>Very balanced, smoothness and freshness, intense and persistent</i>			
GAVI DI GAVI ENRICO SERAFINO			27.95
<i>Piemonte</i>			
<i>Straw yellow, floral and citrus, minerally dry palate</i>			
CORTESE COLLI TORTONESI D.O.C.G. 2016 OLTRETORRENTE			29.95
<i>Piemonte</i>			
<i>Floral, crisp with intense aromas of white peach and lemongrass. Long and intense finish</i>			

Rosé

MERLOT ROSATO PALAZZI	4.75	5.75	16.95
<i>Veneto</i>			
<i>Well-rounded, extremely fresh delightful flavour</i>			
L'ADORABILE I.G.T. L'ASTEMIA PENTITA 2016			37.95
<i>Piemonte</i>			
<i>100% Nebbiolo grapes for this beautiful and fruity Langhe rose. Very structured but yet delicate on the finish.</i>			

Sparkling

PROSECCO CUVÉE 8+VINEYARDS			22.95
<i>Veneto</i>			
<i>Dense and persistent perlage, harmonious and seductive</i>			
PROSECCO ROSÉ 8+VINEYARDS			22.95
<i>Veneto</i>			
<i>Rose, intrigues with originality of aromas and flavours</i>			
PINOT NERO FRIZZANTE OLTREPÒ PAVESE TENUTE TONALINI			22.95
<i>Lombardia</i>			
<i>Fruity and delicate Charmat method from the area of Pavia. Notes of toasted bread and wild strawberries. Different</i>			
METODO CLASSICO BLANC DE NOIR OLTREPÒ PAVESE TENUTE ONALINI			39.95
<i>Piemont</i>			
<i>Toasted bread, mushrooms, berries and yeast for this Italian Champenoise method. Persistent and dry style with a fine perlage</i>			
PROSECCO		by the glass	5.50
<i>Veneto</i>			
<i>Pear and peach, lively yet soft and generous</i>			

Cocktails

La Piuma

Prosecco and Strawberry Daiquiri sorbet 6.50

The Alcoholic Apple

Spiced Rum, lemon juice, sugar syrup and apple juice 7.50

Vanilla Espresso Martini

Kalua, Vanilla Vodka and Espresso 6.50

Raspberry and Rhubarb Gin Fizz

Raspberry and Rhubarb Gin and Prosecco 6.50

Aperol Spritz

The Classic Italian Aperitif 6.50

Passion for the Mango

Passion fruit and mango purée, Bacardi and sugar syrup 7.50

Let your server know about any dietary requirements or allergies

The Sides

The Asparagus soy sauce and sesame honey 3.10

Seasonal Vegetables 3.10

Mash Potatoes 3.10

Sautéed Mushrooms 3.10

Skinny Fries 2.75



La Piuma
Restaurant

The Sauces

Green Peppercorn Sauce 2.50

Red Wine Jus 2.50

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