



La Piuma is not “another Italian restaurant” nor will the menu be filled with only the usual Italian dishes, our goal is to create stunning dishes that you can’t go home and attempt to cook yourself, dishes that are worth talking about and displayed in a way that will almost definitely make you want to take a picture of your meal before you delve in.

Our goal is to create visually stunning dishes, exceptional in taste but without the extravagant prices as we believe strongly that nothing brings people together like food and everyone is welcome at La Piuma. The atmosphere within our restaurant shall remain relaxed and friendly as Gayle and Daniele’s wish is for La Piuma customers to become our friends, for people to walk through our door and know all our team front and back on a first names basis.

At La Piuma, we take pride in our cooking and using the best produce from across Scotland. Below is a summary of the provenance of the produce used in our menus, where possible and in season.



Meat:

Shaws fine meats provide us with the finest Scottish meat like our fillets of beef, rabbits and venison. Campbell’s Haggis is the chef favourite and we get our Ox cheek and Chickens from Henderson of Hamilton and Braehead Foods

Fish & Seafood:

Only the best quality produce is selected daily by Bernard Corrigan Ltd direct from Scotland’s coastal fishing ports as well as the Shetland and Hebridean Isles. This ensures only the best quality fish from Scottish seas is available to our customers

Fruit and Vegetables:

When possible and in season, we source Scottish vegetables, from Mark Murphy. Our seasonal local soft fruits & berries are from Perthshire and Fife.

Dairy and Eggs:

We use a wide range of Scottish Cheeses such as Arran cheddar, Lanark Blue Murder, Isle of Mull brie. Dairy products like milk, cream and butter are from Yester Farm Dairy.

Preserves and Honey:

We use Scottish jams and Scottish honey from Heather Hills Farm.

Bread and Baking:

We bake our Bread and Cakes using Scottish free-range eggs.

Complementing our food are the impressive locally sourced beer and selection of whiskies.



Ask about our tasting experiences

Let your server know about any dietary requirements or allergies



Festive Menu

For tables of 6 people or more - 3 courses £ 27.95

STARTER

Smoked Islay Scallops (£5 supplement)

served with black pudding

Haggis

with butternut squash puree and whisky sauce

Scottish Mussels

white wine parsley sauce served with homemade bread

Aubergine (V)

fondant mozzarella cheese and edible flower

Chicken Liver Paté

mousse, home made crostini and chutney

Soup of the day

served with homemade bread and butter

MAINS

Mushrooms Risotto (V)

with a sparkle of gold

Turkey

served with all the trimmings

Hand Made Pumpkin Gnocchi (V)

with pumpkin butter and sage sauce

Seafood Panciotti

pasta filled with scallops bisque reduction tomato sauce

The Ox Cheek

served with garlic mash potatoes and vegetables

Salmon

butternut squash puree and herbs sauce

Chicken

with haggis, mash cream whiskey sauce

Lamb

braised, smoked ham hock served with barley and wild garlic risotto

Fillet (£5 supplement)

dry age for a minimum of 35 days served with dauphinoise potatoes and crispy onion ring

DESSERT

Panna Cotta

apple crumble rosemary and chamomile

Lavender Crème

lavender infused berry coulis

Sticky Toffee Pudding

served with ice cream

Layla cracked the pot

mascarpone mousse, coffee sable and chocolate soil

Cheeseboard (£5 supplement)

selection of cheeses with oatcakes, berries coulis and chutney



Ask about our tasting experiences

Let your server know about any dietary requirements or allergies



The Menu

Starters

Smoked Islay Scallops <i>served with black pudding</i>	9.95
Haggis <i>with butternut squash puree and whisky sauce</i>	6.95
Scottish Mussels <i>with white wine parsley sauce, served with homemade bread</i>	6.50
Aubergine (V) <i>with fondant mozzarella cheese and edible flower</i>	8.50
Chicken Liver Paté <i>mousse, home made crostini and chutney</i>	8.50
Soup of the day <i>served with homemade bread and butter</i>	4.95

Mains

Mushroom Risotto (V) <i>with a sparkle of gold</i>	16.95
Turkey <i>served with all the trimmings</i>	16.95
Hand Made Pumpkin Gnocchi (V) <i>with pumpkin butter and sage sauce</i>	16.95
Seafood Panciotti <i>pasta filled with scallops bisque reduction tomato sauce</i>	18.95
The Ox Cheek <i>served with garlic mash potatoes and vegetables</i>	16.95
Salmon <i>butternut squash puree, and herbs sauce</i>	17.95
Chicken <i>haggis, mash cream whiskey sauce</i>	16.95
Lamb <i>braised, smoked ham hock served with barley and wild garlic risotto</i>	18.95
Fillet <i>dry age for a minimum of 35 days served with dauphinoise potatoes and crispy onion ring</i>	29.95

Dessert

Panna Cotta <i>apple crumble rosemary and chamomile</i>	6.95
Lavender Crème <i>lavender infused berry coulis</i>	7.50
Sticky Toffee Pudding <i>served with ice cream</i>	6.50
Layla cracked the Pot <i>Mascarpone mousse, coffee sable and chocolate soil</i>	6.50
Scottish Cheeseboard <i>selection of Scottish cheeses with oatcakes, berries coulis and chutney</i>	10.95



Ask about our tasting experiences
Let your server know about any dietary requirements or allergies



The Sides

<i>The Asparagus</i>	6.50
<i>Seasonal Vegetables</i>	5.95
<i>Mash Potatoes</i>	4.95
<i>Sautéed Mushrooms</i>	5.95
<i>Skinny Fries</i>	3.75
<i>Home Baked Bread</i>	5.95
<i>Dauphinoise Potatoes</i>	4.95
<i>Spinach</i>	3.75

The Sauces

<i>Green Peppercorn Sauce</i>	2.50
<i>Red Wine Jus</i>	2.50
<i>Mushroom Sauce</i>	2.50



*Ask about our tasting experiences
Let your server know about any dietary requirements or allergies*



Market Menu

1 Course £7.95, 2 Courses £11.95, 3 Courses £14.95

Mon – Fri 12noon – 6pm Sat 12noon – 3pm

Starters

Soup of the day

served with homemade bread and butter

Shetland Mussels

with white wine and parsley. Add bread £1.50

Home Baked Bread Crostini

with chicken liver mousse and apple coulis

Haggis Bon Bon

garlic mash and whiskey sauce

Simply Bruschetta

toasted crostini, tomatoes, basil and garlic

Mains

Wild Boar Pappardelle

wild boar ragu, tomato sauce

Fish and chips

locally caught haddock fried in our “Menabrea Beer” batter

Garganelli

pasta with tomato sauce and shaved Parmesan

Chicken Escalope

sautéed mushrooms, chicken jus, and butternut squash purée

Beef Stroganoff

served with mash potatoes

Dessert

Ice Cream

Lemon Posset

Tiramisù



Ask about our tasting experiences

Let your server know about any dietary requirements or allergies



The Tasting Menu

7 Courses £45pp

Soup of the day

Served with homemade bread and butter

Smoked Islay Scallops

served with black pudding

Haggis

with butternut squash puree and whisky sauce

Pumpkin Gnocchi (V)

filled with pumpkin butter and sage sauce

The Ox Cheek

served with garlic mash potatoes and vegetables

Layla cracked the Pot

Mascarpone mousse, coffee sable and chocolate soil

Sticky Toffee Pudding

served with ice cream

5 Courses - £35pp

Soup of the day

served with homemade bread and butter

Haggis

with butternut squash puree and whisky sauce

Pumpkin Gnocchi (V)

filled with pumpkin butter and sage sauce

The Ox Cheek

served with garlic mash potatoes and vegetables

Layla cracked the Pot

Mascarpone mousse, coffee sable and chocolate soil



Ask about our tasting experiences

Let your server know about any dietary requirements or allergies



The Wine List



Red

	125ML	250ML	Bottle
2017 TORRE DEL FALASCO RED <i>Veneto</i> <i>The wine is youthful with a soft, approachable structure that is given depth by the partial drying process.</i>	4.10	6.50	18.95
2015 MERLOT <i>Sicilia</i> <i>Plum and cherry, fruit-driven.</i>	5.50	8.50	24.95
2016 CANNONAU <i>Sardegna,</i> <i>Aromas of ripe wild fruit and berries and delicate notes of violets. The palate is warm, full bodied and well-rounded thanks to soft tannins with an almost endless finish.</i>			29.95
2016 MONTEPULCIANO D`ABRUZZO <i>Abruzzo, Italy.</i> <i>Cherry, sour cherry and blackberry with an intense balsamic note lingering at the finish. Dark and deep, calm, stable and balanced.</i>			27.95
2015 CHIANTI CLASSICO <i>Toscana</i> <i>Fresh and round, red forest fruits, floral notes of violet 37.95 Piemonte Rustic and classic wine with notes of black currant and liquorice. Perfect with roasts and cheeses.</i>			37.95
2015 HEBO <i>Toscana</i> <i>The bouquet is full of red fruit, with hints of black cherry and blueberry. The wine has excellent balance and length with a tangy finish of blackberry and dried fruit.</i>			39.95
2015 BARBERA D'ASTI <i>Piemonte</i> <i>Fresh, vibrant aromas of ripe plums, blackberries, sour cherries and blueberries with subtle almond and hazelnut nuances.</i>			49.95
2016 VALPOLICELLA SUPERIORE <i>Veneto</i> <i>Unique freshness combined with the typical characteristics of the drying of grapes. Aromatic, it has hints of spice and a subtle sweet scent on the nose, with great balance and concentration.</i>			50.95
2010 BAROLO "CANNUBI" D.O.C.G. <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>			130.00
2014 BOLGHERI SASSICAIA TENUTA SAN GUIDO <i>Toscana</i> <i>Charming, elegant and very well-defined.</i>			375.00

Wines by Coravin. Please note, other wines are available by the glass in the measure of 250ml only

White

2017 TORRE DEL FALASCO WHITE <i>Veneto</i> <i>Pale lemon in colour, with a fresh perfume of white flowers and citrus fruit. It is fine and minerally on the palate, with lifted lemon zest on the finish.</i>	4.10	6.50	18.95
PINOT GRIGIO <i>Veneto</i> <i>Dry, Citrus and apple, Italian style.</i>	5.50	8.50	24.95
2016 VERMENTINO <i>Sardinia</i> <i>Crisp and delicious, perfectly echoing the aromatics on the nose, with tangy fruit and a long-lasting, mineral finish.</i>			36.95



The Wine List (cont'd)



White

VERDICCHIO 26.95

Marche

Intense and fragrant, richly structured, complex and seductive.

SAUVIGNON 38.95

Marche

Very balanced, smoothness and freshness, intense and persistent.

2017 PECORINO 32.95

Abruzzo

Balsamic notes and aromas of fresh apples and pears on the nose.

2016 LUGANA 39.95

Lombardia

Fresh perfume of white flowers, peaches and ripe lemons.

2017 GRILLO 35.95

Sicilia

Notes of stone fruit, especially peach, combined with intriguing scents of wild flowers and cut grass.

The palate is soft and fragrant and offers perfect harmony between aroma and taste.

Rosé

MERLOT 5.50 7.50 19.95

Veneto

Well-rounded, extremely fresh delightful flavour

Sparkling

PROSECCO Glass £6.95 Bottle 29.95

Veneto

Pear and peach, lively yet soft and generous.



Ask about our tasting experiences

Let your server know about any dietary requirements or allergies



Cocktails

La Piuma	7.50
<i>Homemade Strawberry Daiquiri sorbet and Prosecco</i>	
Raspberry and Rhubarb Gin Fizz	7.50
<i>Raspberry and Rhubarb Gin and Prosecco</i>	
Aperol Spritz	6.50
<i>The Classic Italian Aperitif</i>	
Spiced Pumpkin Espresso Martini	8.50
<i>Vanilla Vodka, Kahlua and coffee</i>	
Pornstar Martini	7.50
<i>Pineapple juice, passion fruit puree, Vanilla Vodka sorbet and Prosecco</i>	
Coconut Mailibu	7.50
<i>Pineapple juice, passion fruit and coconut juice</i>	
Cuba Libre	6.50
<i>Havana rum and Pepsi with fresh lime juice</i>	
Romeo's Chocolate Dream	9.50
<i>Raspberry Vodka and Bailey's Chocolate Liqueur</i>	

Beers, Spirits & Soft Drinks

Menabrea	4.50 / 6.50	¹ / ₂ pint / 1 pint
Ichnusa Sardegna	3.75	330ml
Magners	3.75	330ml
Selection of Soft Drinks	from 1.95	
Still Water 4.50	Sparkling Water 4.50	

We stock a wide selection of Spirits, Liquors and Whiskies from 3.10
Please ask for more information.

Coffee

Espresso	1.85	Americano	2.25
Doppio	2.50	Ciocolata	4.10
Macchiato	1.95	Mocha	4.50
Caffè latte	2.50	Tea	1.95
Cappuccino	2.50	Herbal	2.75
White	2.50	Liquor Coffee	7.50
		Friendship Cup	6.50 per person



Ask about our tasting experiences

Let your server know about any dietary requirements or allergies



Kids Menu

1 Course £6.95, 2 Courses £8.95, 3 Courses £10.95

Starter

Soup of the day

Mussels

Bruschetta

Mains

Fish and Chips

locally caught haddock fried in our batter

Garganelli

pasta in a tomato or butter sauce

Chicken Fillet

breaded and served with fries

Dessert

Ice Cream Art Attack

Lemon Posset



Ask about our tasting experiences

Let your server know about any dietary requirements or allergies

