

# cucina

## RESTAURANT

Soup of the Day	3.95
Roast Marinated Pigeon with Salsa Verde, Puy Lentils & Balsamic Vinegar	5.50
Mezze Plate of Imam Bayaldi, Tzatziki & Hummus with Grilled Cheese Naan	5.25
Cured Salmon & Avocado	6.25
Crisp Fried Prosciutto, Shaved Fennel, Rocket, Melon & Pecorino Salad	5.95
Wilted Salad of Roast Squash, Feta, Cucumber, Olives, Pinenuts & Pousse	5.75
Egg, Vermicelli, Mango, Vegetable & Peanut Rolls with Hot & Sweet Sauce	5.50
Steamed Shellfish Spaghettoni with Chilli, Garlic & Parsley	6.50

Fish of the Day	M.P.
Confit of Duck with Baked Ginger Plums & Sesame Fried Courgettes	12.95
Chargrilled Tuna with Sticky Rice, Chilli Jam, Coconut & Lime Gremolata	13.50
Marinated Lamb with Grilled Mediterranean Vegetables & Tahini Dressing	12.95
Pan-fried Salmon with Tortilla Crust, Mixed Bean, Tomato & Mint Salad	11.75
Grilled Artichoke, Field Mushroom, Cepe & Fontina Galette with Truffle Oil	10.50
Tea Smoked Monkfish with Asian Cabbage Slaw	14.95
Chargrilled Rib of Beef (for Two) with Frites	24.95

### **Salads 2.95** Starter 4.50

Mixed Leaf  
Tomato & Basil  
Rocket & Shaved Parmesan  
Caesar

### **Vegetables 1.75**

Steamed Green Beans with Lemon & Parmesan  
Jersey Royals  
Frites

### **Puddings 5.00**

Warm Chocolate & Beetroot Cake with Mascarpone  
Fresh Tropical Fruit Salad with Lemongrass Syrup, Coconut & Tequila Sabayon  
Cherry, Hazelnut & Honey Pie with Crème Fraiche  
Home-made Vanilla Ice-cream with Chocolate Sauce  
Blueberry & Vanilla Coeur a la Crème with Polenta Shortbread  
Cheese; Dunsyre Blue, Cooleeney, Smoked Applewood with Spiced Biscuits & Coconut Jam

Please ask for our selection of Stickies, Digestifs, Liqueurs, Coffee & Teas