

TRATTORIA PATATINO

ANTIPASTI

SALMON CRUDO (gf).....	13
Ceviche dressing, pickled baby onion, capers, dill	
SLICED MEATS.....	2 FOR 10
.....	4 FOR 20
Mortadella, salami, prosciutto, bresaola	
BURRATA (V).....	12
Pappa al Pomodoro, basil pesto	
RADICCHIO SALAD (v, gf)....	11
Blue cheese dressing, Parmesan, walnuts, balsamic glaze, lentils	
BEETROOT TARTARE (vg, gf)..	11
Smoked oil, pearl onion, vegan yoghurt	
BEEF CARPACCIO (gf).....	16
Mushroom tapenade, Parmesan, fresh black truffle.	

Sides

ROCKET & AGED PARMESAN (v, gf).	4.5
CHICORY SALAD (v, gf).....	4.5
CHARRED TENDERSTEM, GARLIC,	
CHILLI (v, gf).....	4.5
TRUFFLE FRIES.....	5
SMASHED POTATO, SPRING ONIONS	
& CHARCOAL (v, gf).....	4.5

All our meat comes from our local supplier butcher John Gilmour a 3rd generation family butcher, who source from small batch sustainable farms from the surrounding area where the beef is only grass fed.

Our seafood is sourced from the family-run John Vallance fish mongers which is oldest owner operated-company with over 130 years' experience with unique catalogue and access to the freshest seafood Scotland has to offer.

All prices in £, inclusive of VAT at 20%, a discretionary service charge of 12.5% will be added to your bill. (v) vegetarian (gf) gluten-free

Should you have any allergies or dietary restrictions please speak to your server and we will guide you through the menu, and we cannot guarantee the total absence of allergens.

HOUSE MADE PASTA

ALL OUR PASTAS ARE MADE IN HOUSE

LINGUINE.....	20
Monkfish ragu, Scottish mussels & parsley	
PACCHERI (v).....	15
Tomato, stracciatella, fresh basil *vg on request.	
SPAGHETTONI (v).....	16
Cacio e pepe	
GNOCCHI.....	18
Squash, lorne sausage, sage butter, walnuts	
REGINETTE.....	20
Lamb ragu, salsa verde, Pecorino	

Sourdough Pizza

ALL OUR DOUGHS ARE MADE IN-HOUSE

HAGGIS & NDUJA.....	15
Nduja, haggis, rocket, oregano honey, fior di latte	
MARGHERITA (v).....	13
Scottish mozzarella, sugo, basil	
HIGHLAND BRESAOLA.....	16
Fior di latte, bresaola, spinach, tomato chutney	
VEGGIE (vg).....	14
Squash cream, vegan stracciatella, radicchio, walnut	
TRUFFLE (v).....	19
Truffle cream, fior di latte, wild mushrooms, chives, fresh black truffle	

FIRED OVER THE COALS

RIBEYE STEAK 226G, SMASHED POTATO, SEASONAL VEG & SALSA VERDE.....	37
OSSOBUCO, CREAMY POLENTA, GREMOLATA (gf).....	29
MUSHROOM SKEWER, VEGAN YOGHURT, PICKLED VEG (vg).....	28
SALMON & COD SKEWER, SEASONAL VEG.....	29