

PRE-THEATRE MENU

SERVED MONDAY TO SUNDAY 4.45PM TO 6.30PM

2 COURSE £13.95 • 3 COURSE £16.95

INDIAN

STARTERS

DHAL & CORIANDER SOUP

Yellow lentils cooked in ginger and garlic tarka with an abundance of fresh coriander.

HAGGIS PAKORA

Scottish haggis marinated with Indian spices and lightly fried in a tempura batter. Try it with a malt whisky.

CHICKEN PAKORA

Scotland's favourite Indian starter served with a rocket salad and chutneys.

HOMEMADE PANEER SPRINGROLL

Homemade pastry stuffed with spicy paneer (Indian Cheese).

PALAK VEGETABLE PAKORA

Selection of seasonal vegetables fried until crispy and golden. (V)

DESI CHICKEN CHAAT

Cooked in a tandoor oven then added to hot chilli sauce.

SAMOSA

Vegetable or Lamb - Light pastry triangle parcels with a savoury filling of your choice.

MASALA FISH

A dish for fish lover's tilapia a fresh water fish slow cooked in a rogan josh style sauce served on a hotplate.

MAINS

Served with Rice or Nan Bread
(Garlic, Peshwari or Cheese Nan £1.00 extra)
Dishes available in Lamb, Chicken or Vegetable

MAHARAJA TIKKA MASALA

Chicken marinated in specially prepared spicy masala baked in a deep charcoal oven. Cooked with a mild creamy sauce garnished with almond flakes and fried onions.

BOSS BARRY'S BOMBSHELL

Barry's special shredded chicken or lamb, served on a sizzler with fresh spices and Chillies garnished with coriander.

BUTTER BUTTER CHICKEN

So good they named it twice, smooth and creamy sauce with a rich masala flavour.

PUNJABI TANDOORI KEEMA CURRY

Tandoori cooked mince fused with Punjabi spices and Shimla mirch.

CHICKEN TIKKA

Small pieces of marinated chicken cooked in a tandoor oven. Served with rice, sauce and salad.

LAGAN KI BOTI

Try a little tenderness...melt-in-the mouth Scottish lamb diced, simmered slowly with ginger and garlic.

KERALA SEAFOOD CURRY

White fish fillets, mussels and prawns.

KORMA

Wonderfully rich and creamy full of flavour but not spicy.

ROGAN JOSH

Flavoured with olive oil, tomatoes, paprika and a host of spices creating a fresh and tasty dish.

SOUTH INDIAN GARLIC

One of Scotland's favourite dishes that satisfies the sole. Its hot its spicy and it has a kick to savour.

THE MANGO FUSION

THE TWIST - ACHARI PIZZA **NEW**

Achari base with cheese and tomato.

CHICKEN TIKKA PIZZA **NEW**

Mozzarella, small pieces of marinated chicken in spices.

BBS CALZONE **NEW**

Barry's special shredded chicken or lamb, inside calzone pizza finished with fresh spices, chilli and coriander.

PENNE GARLIC CHICKEN **NEW**

Penne pasta in a South Indian spicy sauce.

CHICKEN MAHARANI TAGLIATELLE **NEW**

Fresh tagliatelle cooked with chicken in a creamy mild masala sauce.

ITALIAN

ANTIPASTI

CAPRESE SALAD

Fresh mozzarella and tomato salad with olive oil and basil. (V) (GF)

BALKAN SALAD **NEW** £2.00 Supplement

Tomato, cucumber, onion, roasted pepper and white cheese. (GF)

FRITTURA DI CALAMARI

Deep fried calamari served with rocket salad and helping of garlic mayo.

BARCLETTE AL GORGONZOLA

Potato skins topped with gorgonzola, walnuts, Parma ham and balsamic glaze. (GF)

JULIETTE

Fine strips of deep fried Italian bread topped with our fresh tomato and basil sauce and grated pecorino cheese. (V)

BRUSCHETTA TRICOLORE

Freshly baked bruschetta topped with a cream of avocado, cherry tomatoes, mozzarella and basil oil. (V)

SOUP OF THE DAY

Freshly made soup made daily with an Italian twist.

COZZE MARINARA

Fresh mussels cooked in a white wine sauce, garlic and parsley served with toasted bread. (GF)

FUNGHI AL AGLIO

Champignon mushrooms cooked in a white wine and garlic sauce served with rocket salad Parmesan shaving (V)

ZUCCHINI FRITTER **NEW**

Fried courgette strips, served with homemade garlic sauce.

ROTOLARE CON FORMAGGIO E PANCETTA **NEW** £1.50 Supplement

White cheese wrapped in bacon and baked on grill.

FORMAGGIO FUSO **NEW**

Panned creamy cheese, served with cranberry jam.

GAMBERONI MAMMA TERESA **NEW** £2.00 Supplement

Succulent king prawns flambéed with cognac and freshly squeezed orange, served on a bed of orange slices. (GF)

MAINS

LASAGNA TRADIZIONALE

Traditional homemade lasagne from Naples.

SPAGHETTI BOLOGNESE

Homemade traditional bolognese sauce made with carrots, celery, onions and lashing of red wine designed to enhance the flavours of Scottish beef.

PENNE ARRABIATA

Hot and Spicy tomato sauce made with fresh garlic, tomatoes, and chilli. (V)

SPAGHETTI CARBONARA

Crispy bacon in a rich and creamy parmesan cheese sauce with cracked black pepper.

SPAGHETTI POLPETTINE £1 Supplement

Fresh homemade meatballs made from the finest Scottish mince covered in a rich tomato and garlic sauce.

GNOCCHI AL FORMAGGI

Gnocchi pasta cooked in a creamy cheese sauce created from a selection of Italian cheeses and oven baked. (V)

RISOTTO POLLO **NEW**

Risotto cooked with pieces of chicken in tomato sauce.

SALMONE IN CROSTA DI PISTACCHI £1.95 Supplement

Fillet of Scottish salmon with a crust of crushed pistachios and parsley, served with baby potatoes and sautéed asparagus.

BRANZINO ALLA PUTTANESCA

Pan fried sea bass cooked with black olives, capers, oregano, garlic and a tomato sauce. Served with seasonal vegetables.

CHOICE OF PIZZA

Margherita, Parma, Boscaiola or Calzone.

POLLO AL FORMAGGI **NEW**

Succulent breast of chicken cooked in four cheese sauce, served with fresh caponata.

POLLO AL PEPPERONI **NEW**

Succulent chicken breast cooked with sweet peppers.

DESSERTS

GULAB JAMA

PANNACOTTA

TIRAMISU

BANANA FRITTER

VANILLA ICE CREAM

DESSERT OF THE DAY

More desserts are available at an additional supplement, please ask your server for more information.

(V) Vegetarian. (GF) Gluten Free. Whilst our menu dishes do not have nuts as a main ingredient unless stated there may still be traces of nuts and nut oil present. Please inform your server if you have allergies we should know about. We can supply an information folder sharing all of the ingredients of each dish and if it may affect any of the 14 food allergens. Whilst all care has been taken to remove fish bones, some small bones may remain.