



THE BANK



Italian Menu

24th of October to 30th of November

Antipasto Misto

For Two

£20

Tantalise your tastebuds before your meal or enjoy on it's own with our carefully curated selection of drinks.

Highland cold smoked salmon, Forbes Raeburn's smoked venison, Isle of Kintyre claret cheddar, Ascoli style stuffed olives, sun-blushed tomatoes, home-made focaccia.

Antipasti

Caprese Salad

Mozzarella, Speyside heritage tomatoes, kale pesto

Wild Mushroom and Clava Brie Arancini

burnt beetroot puree

Crispy Calamari

Sichuan pepper, lemon and garlic aioli

2 courses £20

3 courses £25

Aperitivi

Traditional classic selection to be enjoyed before your meal. Ideal with our Antipasto Misto!

Aperol Spritz £9

Aperol, Prosecco, soda water

Negroni £9

Gin, Campari, vermouth

American £7

Campari, sweet vermouth, soda water

Campari & Soda £9

Prosecco £9.5 / £28

Secondi

Huntly Venison Lasagne

Rocket salad, DOP Grana Padano, DOP Aceto Balsamico di Modena

Haggis & Porcini Barley Risotto

Huntly's Forbes Raeburn award-winning haggis,

white truffle oil,

DOP Grana Padano

Scotch Bonnet Aubergine Parmigiana

Focaccia, DOP Grana Padano



Dolci



Kyloe Infused Traditional Tiramisu

Home-made savoiardi, espresso, mascarpone

Vanilla Panna Cotta

Brockmans dark berries gin & pomegranate jelly

Torta di Polenta

Crème patisserie, lemon & mint granita

Contorni

£4 each

Truffle & parmesan fries

Wilted greens with toasted almond butter

Rocket, shallot & parmesan salad

Garlic bread



Please do let us know if you have any allergies or dietary requirements.

Vini



White

175ml / 250ml / Btl

Sensale Grillo, Sicily £7 / £10 / £30

A softer style of unoaked white with juicy white peach.

Castello di Tassarolo Gavi 'Spinola', Piemonte ... £10.5 / £15 / £45

Concentrated, estate Gavi showing lime, orange blossom and white flowers.

Red

Juice Asylum Terzo Grado, Tuscany £10.5 / £15 / £45

Biodynamic Tuscan Blend with notes of ripe cherries.

Agricole Vallone Appassimento, Puglia £9 / £13 / £38

Rich dark chocolate, black cherry and spiced tones.

Dessert

125ml / Btl

Alasia Moscato D'Asti, Piemonte £5 / £26

A delicious, low alcohol, fresh and aromatic dessert wine with grapey notes.

Polvanera Aleatico, Puglia £6 / £35

Deliciously balanced and elegant sweet red.



Digestivi

Limoncello Spritz £9

Limoncello, Prosecco & Soda. Refreshing finish to the end of your meal.

Frangelico e Crema £12

Baileys, vodka & cream. Creamy hazelnut indulgence. Your liquid dessert!

Amaro Montenegro £6

Earthy, herbal & bittersweet. Best enjoyed neat.



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