

SNACKS

House-made White Loaf 4 (Gf*, Vg*)

Whipped Katy Rodgers butter, sea salt

Bianco Focaccia 8 (V*)(Gf*) 5

Paul's pizza dough, garlic butter, rosemary, parmesan

Gordal Olives 4.5 (Gf*)

Harrisa Marinade

Salted Marcona Almonds 6 (Gf*)

STARTERS

Salad of Warm Peppered Goats Cheese

10.5(V*)(Gf*)

Roast beetroot, candied walnuts, toasted seeds, garden vegetables and leaves, house vinaigrette

Nick's Seafood Cocktail 13

North Atlantic prawns, Nicks home smoked salmon, King prawns, avocado, cocktail sauce.

Nick's Venison Meatballs 10

Tomato and basil sauce, mozzarella, garlic bread

Salt and Pepper Chicken Wings 9

Hot Sauce

Chicken Satay Skewer 11

Peanut Sauce, cucumber, sesame oil

Dahl Soup 8

Lemon, coriander, toasted coconut, flat bread

Brie Pot (for 2) 18 (V*)(GF*)

Bianco Focaccia, chilli, rosemary, parmesan

N'duja and Mozzarella Arancini 9

Roasted Tomato Compote, fresh parmesan

Crab Cacio Pepe 12.5

Buccutini, freshly grated pecorino

MAINS

Salad of Warm Peppered Goats Cheese 19 (V*)(Gf*)

Roast beetroot, candied walnuts, toasted seeds, garden vegetables and leaves, house vinaigrette

Wild Mushroom Rigatoni 18

Italian sausage, nduja, wild mushrooms, white wine cream sauce

Peppered Medallions of Scotch Venison 29.5(GF)

Whisky, wild mushrooms and peppercorn sauce, Nick's 10 yard salad, Pierre Koffmann Gold French Fries

Chargrilled Scottish Bavette Steak (served rare) 25 Gf*

200g Bavette steak, garlic butter, garden salad, Pierre Koffmann Gold French Fries

Add your sauce: Whisky & peppercorn / Blue cheese 3

Scrabster Landed Seafood Linguine 22.5

Today's selection of market fish and shellfish, parmesan, chilli, tomato.

Chicken Milanese 21

Crushed new potato's, parmesan, garden pesto, garden greens

Scrabster Witch Sole Goujons 22.5

Lemon, house-made tartare sauce, garden salad, Pierre Koffmann Gold French Fries

Crab Cacio Pepe 21

Buccutini, freshly grated pecorino

Nick and Paul started to develop our pizza product in Aberdeen way back in 2016. Our pizza has a thinner, crispier base, the dough is proved for 72 hours and hand stretched, not a rolling pin in sight, to achieve an authentic, wood fired, Roma style base.

We use only the finest ingredients; Italian flour, premium Salsiccia, Mutti San Marzano tomatoes, Calabrian Nduja, Fior Di Latte mozzarella and the finest Grana Padana. We simply won't compromise on quality.

PAUL'S PIZZA

The Margherita 12 (V*)

San Marzano Tomato, Fior de Latte, Parmesan, Basil, Buffalo Mozzarella

The Proscuitto 15

San Marzano Tomato, Fior de Latte, Proscuitto, Rocket, Parmesan

The Napoli 13.5

San Marzano Tomato, Fior de Latte, Capers, Olives, Anchovy, Oregano, Parmesan

The Nick's Meat Feast 16

San Marzano Tomato, Fior de Latte, Salsiccia, Nduja, Italian Fennel Sausage, Proscuitto

The Classic Pepperoni 14

San Marzano Tomato, Fior de Latte, Premium Salsiccia, Parmesan

The Italian Fennel Sausage 15.5

San Marzano Tomato, Fior de Latte, Italian Fennel Sausage, Fiorelli broccoli, Chilli Flakes, Parmesan

The Hot Italian 15

San Marzano Tomato, Fior de Latte, Nduja, Parmesan

The Veggie 14 (V*)

San Marzano Tomato, Fior de Latte, Red Onion, Confit Cherry Tomatoes, Fiorelli Broccoli

Extra Pizza Toppings

Chilli Flakes – Red Onion – Confit Cherry Tomatoes – Roast Red Pepper – Rocket – Garden Pesto – Roasted Fiorelli Broccoli – Olives - Capers **1.5**

Nduja – Proscuitto – Anchovies **2**

Ask about our gluten free pizza bases!

SIDES

Mopping-up Sourdough 1.5

One slice of our house-made sourdough to mop up any excess sauce!

Garden salad 4 (Vg*) (Gf*)

Pierre Koffmann Gold French fries (V*)(Gf*)

Regular 4.5 / Chilli and parmesan 5

V* - Vegetarian Option Available

Vg* - Vegan Option Available

Gf* - Gluten Free Option Available

Our food is prepared fresh on site everyday by our team of talented chefs. By using our polytunnel and garden, we ensure our produce simply cannot be fresher. Please make your server aware of any allergens or intolerances when placing your order.

Unfortunately, we cannot guarantee the absence of allergens due to all food being prepared in a kitchen which contains allergens.