Appetisers

MIXED OLIVES (V) (VG) (GF)	3.95	
GARLIC BREAD (GFO)	4.50	
GARLIC BREAD WITH MOZZARELLA (GFO)	5.50	
BLACK OLIVE TAPENADE (GFO) served on sourdough bread	5.50	
TRIO DIPS (V)	7.00	
taramasalata, hummus, tzatziki served with bread		
VERA ANTIPASTI (GFO) (2-3 people)	19.95	
parma ham, chorizo, pepperoni, goat cheese, gorgonzola, feta cheese, mixed olives, mixed leaves, parmesan flakes and sliced sourdough bread		
VERA' CHEESEBOARD (GFO) a selection platter of fine cheese and sliced sourdough baguette, consisting of	12.50	
grana Padano, gorgonzola, feta, buffalo mozzarella and goat cheese		
QUADRIS PLATTER (2-3 people)	22.95	
a mixture platter of gamberoni all'aglio, buffalo mozzarella, parma ham, calamari and bruschetta pomodoro		
Starters		
SMOKED SALMON WITH SMASHED AVOCADO smashed creamy avocado served in a homemade tortilla bowl with lemon juice & olive oil	7.95	
BRUSCHETTA PROSCIUTTO (GFO) chopped romana tomatoes with basil, garlic, mozzarella cheese, olive oil, balsamic dressing with sourdough bread & parma ham	7.95	
PROSCIUTTO CON BUFFALO MOZZARELLA served in a homemade tortilla bowl with parma ham, cherry tomato,	8.95	
mixed leaves & truffle oil		

BRUSCHETTA POMODORO (V) (GFO) chopped romana tomatoes with basil, garlic, mozzarella cheese, olive oil & balsamic dressing with sourdough bread	6.45
BRUSCHETTA SALMON (GFO) chopped romana tomatoes with basil, garlic, mozzarella cheese, olive oil, balsamic dressing with sourdough bread & Scottish smoked salmon	7.95
BUFFALO MOZZARELLA $\left(V\right)$ served in a homemade tortilla bowl with cherry tomato, mixed leaves & truffle oil	6.45
$\begin{array}{l} \textbf{CHICKEN WINGS (GF)} \\ \textbf{choose between a marination of BBQ sauce or hot spicy buffalo sauce} \end{array}$	7.95
STEAK TACOS with red onions, mixed salad and avocado sauce, served on taco bread	7.95
SALMON TACOS Scottish smoked salmon, red onions, mixed salad and avocado sauce.	7.95

Scottish smoked salmon, red onions, mixed salad and avocado sauce, served on taco bread topped off with lemon zest

TIGER - KING PRAWN BRUSCHETTA (GFO)8.95tomato, basil, extra virgin olive oil, mozzarella cheese, served with sliced<br/>grilled sourdough bread topped off with a tiger prawn and peeled king prawn

PAN SEARED SCALLOPS (GF) 8.95 pan-fried scallops served with mixed leave salad topped off with lemon zest

7.95

GRILLED MINI-LAMB KOFTAS (GFO) spiced minced lamb koftas topped with grated mozzarella cheese served with sliced sourdough bread

VERA

GRILL AND BAR

Main

edium
23.95
21.95
21.95
19.95
19.95
19.95
23.95
18.95
19.95
18.95
14.95
17.95

Seafood

VERA'S SEAFOOD PLATTER 24.95 sea bass, tiger prawn, king prawns, calamari, mussels specially seasoned with white wine, served with grilled cherry tomato, asparagus, roasted baby potatoes and beurre blanc sauce

 TIGER KING PRAWN GARLIC BUTTER (GF)
 21.95

 tiger size king prawn marinated with Vera's own garlic butter signature sauce, white wine, served with grilled cherry tomato, asparagus, roasted baby potatoes and beurre blanc sauce
 21.95

Pasta

All pasta dishes are also available in gluten free pasta

CARBONARA traditonal italian carbonara with egg yolk, grana padano cheese with pancetta	14.95	
PENNE CON POLLO penne cooked with creamy sauce, chicken, mushrooms, caramelised onions and garlic	14.95	
FETTUCINE ALLA BOLOGNESE slow-cooked beef ragu, bolognese style	13.95	
FETTUCCINE CREAMY CHICKEN FLORENTINE creamy sauce with spinach, red pepper, caramelised onions, chicken breast & butter	15.95	
TAGLIATELLE SALMON & ASPARAGUS creamy sauce, asparagus, salmon, garlic, onion, olive oil & butter	15.95	
NAPOLITAN SAUCE SEAFOOD LINGUINE mixed seafood selection, with Vera's own napolitana sauce, garlic, onions & olive oil topped off with a Tiger Prawn	16.95	
CREAMY SEAFOOD LINGUINE mixed seafood selection, Vera's Creamy sauce recipe, topped off with a Tiger Prawn	16.95	
PENNE CON SPINACI $\left( \mathbf{V} \right)$ penne with spinach, mushrooms & asparagus in creamy sauce	13.95	
PENNE ARRABBIATA $(\mathbf{V})$ penne with fresh chillies & chilli flakes with basil in napolitana sauce	13.95	
GAMBERI RAVIOLI homemade pasta cushions filled with chopped prawns, chilli and garlic in napolitana sauce	15.95	
WILD MUSHROOMS RAVIOLI $\ (V)$ homemade pasta cushions filled with mushrooms, cooked with white wine and creamy sauce	14.95	
PESTO PRAWN SPAGHETTI peeled king prawn, cherry tomato, basil, pesto, olive oil, garlic and onions, and topped with tiger prawn	16.95	



CHICKEN SHISH, AVOCADO, SALAD &<br/>ROASTED PEPPERS WRAP14.95LAMB SHISH SALAD WRAP14.95HALLOUMI, SUCUK, SALAD & ROASTED<br/>PEPPERS WRAP13.95FALAFEL & HUMUS SALAD WRAP (V) (VG)12.95MITITE LAMB SALAD KOFTA WRAP13.95SurgersAll burger dishes are also available in gluten-free bun<br/>Served with parmesan French friesWACXU BUPCEP12.95

WAGYUBURGER	13.95
8oz. Wagyu Burger patty served with lettuce, vine tomato, red onions, gherkins, monterrey jack cheese with aioli sauce	
DOUBLE WAGYU BURGER	18.95
double 8oz. Wagyu Burger patties served with lettuce, vine tomato, red onions, gherkins, monterrey jack cheese with aioli sauce	
CALIFORNIAN CHICKEN BURGER	13.95

LAMB MEATBALLS AL FORNO(GFO) Served in napolitana sauce with sliced grilled sourdough bread	7.95
ASPARAGI (GF) grilled asparagus wrapped in parma ham and served with mixed salad, and parmesan	7.95
$\begin{array}{l} \textbf{GARLIC MUSHROOMS} (V) (\textbf{GFO}) \\ \textbf{sauteed mushrooms, creamy sauce, salt, pepper, chives & butter with grilled sliced sourdough bread \end{array}$	6.95
NEW ZEALAND GREEN SHELL MUSSELS (GFO) specially marinated creamy white wine mussel bowl served with sliced sourdough bread	8.95
ROASTED GOAT CHEESE $\left(V\right)$ (GF) pomegranate, mixed leaves, balsamic and extra virgin olive oil	7.95
$\label{eq:water} \begin{array}{l} WATER \ BOREK \ (SU \ BOREGI) \ \ (V) \\ \textit{mediterranean Phyllo sheets with feta cheese and parsley} \end{array}$	7.95
FALAFEL $(V)(VG)$ spiced herb chick peas & broad bean fritters served with hummus dip	6.95
AROMATIC DUCK SPRING ROLL served with sweet chilli dipping sauce	6.95
$\begin{array}{l} \mbox{GRILLED HALLOUMI} \ (V) \ (GF) \\ \mbox{grilled Cypriot cheese served with mixed leaves and sweet chilli dipping sauce} \end{array}$	6.95
HALLOUMI FRITOS (V) (GF) served with sweet chilli sauce	6.95
SUCUK (GF) served with mixed leaves	6.95
CALAMARI salt & pepper squid, marinated and fried to golden perfection, served with homemade tartar sauce	7.95

Vegeterian

VEGETARIAN MOUSSAKA (V) 16.95 potatoes, courgettes, eggplant, coloured pepper with homemade napolitana sauce, homemade bechamel sauce and mozzarella cheese, served with chips or cracked bulgur wheat & salad

 $\label{eq:VEGETARIAN} \ AUBERGINE\ KEBAB\ (V)(VG)(GF)\ {\rm 16.95} \\ {\it grilled}\ aubergine,\ tomatoes,\ mixed\ vegetables,\ topped\ with\ house\ napolitana \\$ 

sauce, served with chips or cracked bulgur wheat  $HALLOUMI \ KEBAB \ \ (V)(GF) \ 16.95$  halloumi cheese, with fresh grilled mixed vegetables, served with chips or

cracked bulgur wheat & salad LOADED MEDITERRANEAN FALAFEL BOWL (V) 15.95

feta cheese, grilled mixed vegetables, Mediterranean mixed olives, mixed salad. Served with chips or cracked bulgur wheat VERA'S TIGER KING PRAWNS (GF) 19.95 specially seasoned with white wine Tiger size king prawn, served with grilled cherry tomato, asparagus, roasted baby potatoes and beurre blanc sauce

SCOTTISH SALMON FILLET (GFO) 19.95 pan-fried, specially seasoned with white wine, comes with beurre blanc sauce, served with grilled cherry tomato, asparagus, roasted baby potatoes and beurre blanc sauce

MEDITERRANEAN SEA BASS FILLET (GFO) 18.95 pan-fried, specially seasoned with white wine, comes with beurre blanc sauce, served with grilled cherry tomato, asparagus, roasted baby potatoes and beurre blanc sauce

PRAWN SAUTEE (GF) 19.95 pan-fried peeled king prawn, sauteed with onions, mushrooms, peppers and white wine served with cracked bulgur wheat and salad

TILAPIA FILLET (GFO) 19.95 pan-fried specially seasoned fillet with white wine, comes with caramelised onion, beurre blanc sauce cherry tomato, grilled asparagus and roasted baby potatoes

Prime Aberden Angus Steaks

All our beef is pasture fed and aged for 21 days, which is easily identifiable through its unique flavour and tenderness

 10oz. 40-day DRY-AGED SIRLOIN STEAK (GF)
 24.95

 lean, well flavoured and tender, recommended medium rare, served with grilled
 cherry tomato, parmesan French fries and Caesar salad

 Sauces: peppercorn sauce, mushroom sauce
 sauce

10oz. 40-day DRY-AGED RIB EYE STEAK (GF)29.95this boneless steak is rich, tender, juicy and full of flavour with generous<br/>marbling throughout, recommended medium rare, served with grilled cherry<br/>tomato, parmesan French fries and Caesar salad<br/>Sauces: peppercorn sauce, mushroom sauce29.95

## SURF & TURF (GFO)

40-day dry-aged Rib eye steak accompanied by pan-fried Tiger king prawns served with parmesan French fries and homemade peppercorn sauce

Risotto

$\label{eq:VEGETARIAN} \begin{array}{l} (V) \ (GFO) \\ \text{seared asparagus, sauteed mushroom selection and fresh baby spinach finished} \\ \text{in creamy sauce} \end{array}$	13.95
SEA FOOD (GFO) mixed seafood risotto, finished in napolitana sauce	14.95
POLLO FUNGHI (GF0) sauteed mushroom selection, chicken, and parmesan finished off in creamy sauce	15.95

 $\begin{array}{l} HALLOUMI \ BURGER \ (V) \\ \ grilled \ Halloumi \ cheese, \ lettuce, \ vine \ tomato, \ red \ onions, \ gherkin, \ roasted \\ \ peppers \ with \ sweet \ chilli \ sauce \end{array}$ 

cheese and aioli sauce

arated mozzarella

33.95

Salads

13.95

GREEK SALAD $\left(V\right)$ tradional Greek salad with tomatoes, cucumbers, Greek olives and feta cheese	9.95
$\begin{array}{l} TRICOLORE \; SALAD \; (V) \\ \textit{tomatoes, buffalo mozzarella, avocado, mixed leaves in house dressing} \end{array}$	9.95
CHICKEN CAESAR SALAD romaine lettuce, chicken, croutons, parmesan cheese in Caesar dressing	15.95
CHICKEN AVOCADO SALAD mixed leaf, grilled chicken, avocado, tomato, olives & olive oil topped with	17.95

Rids Menu

Menus 8.95 All served with a scoop of ice cream

CHEESEBURGER & CHIPS CHICKEN BURGER & CHIPS CHICKEN SHISH & CHIPS CHICKEN WINGS & CHIPS PENNE TOMATO PASTA WITH MOZZARELLA CHEESE TEMPURA PRAWNS & CHIPS CHICKEN NUGGETS & CHIPS

Sides

MAC & CHEESE (V)5.95 FRENCH FRIES (V) (VG) (GF) 3.45 PARMESAN FRENCH FRIES (V) 3.95 SWEET POTATO FRIES (V) (VG) (GF) 4.95 BULGUR (V) (VG)3.45 ROASTED BABY POTATOES (V) (VG) (GF) 3.45 SAUTEED MUSHROOMS (V) (VG) (GFO) 3.45 SAUTEED SPINACH (V) (VG) (GFO) 3.45 ASPARAGUS (V) (VG) (GF) 3.45 COBAN SALAD (V) (VG) (GF) 4.95 WARM TURKISH FLAT BREAD  $(\mathbf{V})$ 2.95 ONION & TOMATO SALAD (V) (VG) (GF) 4.95 CEASAR SALAD  $(\mathbf{V})$ 4.95

(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (VG) VEGAN (V) VEGETARIAN

Sweet potato supplement £1.50

If you have any allergies please inform your waiter - A 10% discretionary service charge will be added to your bill