

# STARTERS

	<b>Warm crusty bread</b> with dairy butter and olives	£2.95
	<b>Soup of the day</b> freshly made soup of the day served with a crusty roll	£3.95
	<b>Tempura battered king prawns</b> with sesame and lime in a soy dipping sauce	£6.95
V	<b>Roasted sweet pepper and Parmesan tart</b> with dressed herb salad and basil oil	£4.55
V	<b>Melon three ways</b> honey melon rose, mango melon compote and watermelon sorbet	£4.25
	<b>Lamb kofta skewers</b> flavoured with cumin and mint, served with a cucumber yoghurt	£4.95
	<b>Classic prawn cocktail</b> on shredded lettuce with tomato mayonnaise and herb croutons	£4.95
	<b>Smooth chicken liver pate</b> with Cumberland sauce, melba toast and salad	£4.55
	<b>Timbale of Scotch haggis</b> with bashit neeps and champit tatties on a pepper sauce	£4.25

V - Suitable for vegetarians

All prices are inclusive of VAT at the standard rate.

## MAIN COURSES

<b>Char-grilled Smokey burger</b> topped with cheese'n'bacon served with fries and ketchup	£9.95
<b>Tempura battered haddock fillet</b> with fries, lemon, salad and dipping sauce	£10.95
<b>Steak and red wine casserole</b> in crisp pastry with market fresh vegetables and roast potatoes	£9.95
<b>Pan seared Teriyaki salmon</b> with fragrant rice, stir fried vegetables and oriental sauce	£10.95
<b>Baked sea bass fillets</b> on a creamy mushroom risotto with herb oil	£13.95
<b>Grilled whole sole</b> with lemon butter, sauté potatoes and mange tout	£18.95
<b>Oven baked chicken supreme</b> stuffed with black pudding wrapped in bacon, served with market fresh vegetables and roast potatoes	£10.95
V <b>Roasted courgette and mozzarella frittata</b> with green salad, tomato dressing and new potatoes	£8.95
V <b>Penne pasta Arrabiata in a tangy Napoli sauce</b> with olives and toasted garlic bread	£8.95
<b>Rump of Lamb</b> with mustard crust, dauphinoise potatoes and fresh market vegetables	£16.95
<b>Roasted breast of duck</b> with citrus ginger sauce, fondant potato and spring greens	£15.95

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**(Please ask about our daily changing specials)**

## FROM THE GRILL

**21 Day aged** prime Scotch, grass fed beef,  
cooked over flaming charcoals.  
Served with tomato, mushroom and French fries

<b>10oz Ribeye</b>	£19.95
<b>8oz Sirloin</b>	£19.95

## SIDES

<b>Tossed salad</b>	£1.95
<b>Garlic ciabatta</b>	£1.95
<b>French fries</b>	£1.95
<b>Fresh market vegetables</b>	£1.95
<b>Battered onion rings</b>	£1.95
<b>Red wine gravy</b>	£2.05
<b>Creamy pepper sauce</b>	£2.05
<b>Crusty bread (enough for two)</b>	£2.95

## DESSERTS

**Steamed chocolate sponge** £4.50

with rich chocolate sauce and  
caramel ice cream

**Smooth white chocolate panna cotta** £4.50

with raspberry compote

**Award winning** £4.50

**Lanarkshire ice cream**

in a chocolate cup  
with passion fruit coulis

**Lime and coconut cheesecake** £4.50

with a gingernut base and  
smooth mango sauce

**Warm spiced fruit strudel** £4.50

with vanilla pod ice cream

**Assortment of cheese with** £5.75

chutney, grapes and savoury crackers

## BEVERAGES

**Coffee** £1.75

**Tea** £1.75

**Espresso** £1.60

**Double Espresso** £1.90

**Hot Chocolate** £1.95

**Hot Chocolate** £2.20  
with cream and marshmallows

**Cappucino** £1.90

**Cafe Latte** £1.90

**Decaffeinated Coffee** £1.75

**Fruit / Herb Tea** £1.75

**Pot of Tea / Coffee** SMALL £1.90

**Pot of Tea / Coffee** LARGE £3.80

All our coffee is brewed from  
Fair Trade coffee beans

