

Lunch

Paninis

Bacon, cheddar and tomato
grilled bacon with tomato and cheddar
£6.60

Chicken and cheese
roasted chicken,
cheddar and Mozzarella cheese
£6.70

Brie and cranberry
£6.65

All served with
**salad garnish
and homemade
tortilla chips**

**Panini meal deal including
bowl of soup £8.65**
**Sandwich meal deal including
bowl of soup £7.65**

Sandwiches

Egg mayo and watercress £5.80

Smoked salmon and crème fraîche £6.10

Chicken tikka mayo £5.95

Tuna and red onion £5.95

Prawn Marie Rose £6.45

BLT £5.95

With your choice of wholemeal or white bloomer

Starters

Soup of the day
with a warm crusty roll
£4.95

Steamed Scottish mussels
Thai spiced coconut broth
£5.95

Prawn cocktail
prawns with Marie Rose sauce,
crisp little gem lettuce
£6.95

Seared Scottish scallops
Stornoway black pudding, apple puree
£7.95

Cullen skink
potato and leek soup with smoked haddock
£6.25

**Plum tomato and
baby Mozzarella salad**
£5.95

Scottish smoked salmon
pickled quails egg, rocket salad
£7.15

Smoked chicken salad
avocado, tomato and grapes
£5.25

Poached pear and Lanark blue cheese salad
caramelised walnuts
£5.95

Chicken liver parfait
toasted brioche and chutney
£6.45

MacSween haggis, neeps and tatties
peppercorn sauce
£5.95

Main Courses

Angus steak pie
seasonal vegetables with buttered
potatoes or fries
£10.95

Seared Shetland salmon
horseradish crushed potatoes,
minted pea salsa
£9.95

Braised shin of beef
MacSween haggis,
clapshot and pepper sauce
£12.25

Seafood pasta
in a saffron and dill sauce
(choice of spaghetti or fusilli)
£9.95

**Roulade of chicken
with leek and tarragon**
cabbage and bacon, sautéed potatoes
and a red wine sauce
£12.95

**Slow cooked Moroccan
spiced lamb tagine**
minted cous cous,
cucumber and yoghurt dressing
£13.95

**Chicken and
mushroom pie**
seasonal vegetables,
buttered potatoes or fries
£9.95

**Wild mushroom
and herb risotto**
with truffle cream
£9.75

Fish and chips
North Atlantic caught Haddock,
hand cut chips,
tartare sauce and mushy peas
(breaded or battered)
£10.65

Cajun spiced chicken burger
butterfly breast of chicken with tomato,
red onion, lettuce, dill pickle and a pepper
mayonnaise accompanied by
hand cut chips and coleslaw
£10.25

Homemade steak burger
homemade beef burger with tomato,
red onion, lettuce, dill pickle and a pepper
mayonnaise accompanied by
hand cut chips and coleslaw
£10.25

Steak frites
with pepper sauce
£11.25

Sunday roast
with all the trimming
Market Price

Side Orders

Fine green beans and shallots £2.75
Thick cut chips £3.25

French fries £2.95
Battered onion rings £2.75

Honey glazed chantenay carrots
£2.95

Desserts

Vanilla bean crème brûlée
strawberry and mint compôte
£6.15

Scottish berry summer pudding
with clotted cream
£6.45

Lemon posset
with honeycomb and an orange jam
£6.15

Iced mint chocolate box
coated in chocolate and coconut
with fresh berries
£5.75

Scottish marmalade and date pudding
with custard
£6.15

Scottish cheese and oatcakes
with Arran chutney
£8.50

Trio of Lanarkshire ice creams
£6.15

Beverages

Tea £2.40
Coffee £2.40
Cappuccino £2.70
Café latte £2.70
Espresso £1.95
Double espresso £2.60
Hot chocolate £2.70
Liqueur coffee £4.75
Hot chocolate and marshmallows with cream £3.35

Business Lunch Deal

Available Monday - Friday 12pm - 4pm 2 courses £12.50 3 courses £14.95

Starters

Soup of the day
with a crusty roll

**Plum tomato and
baby mozzarella salad**

MacSween haggis, neeps and tatties
peppercorn sauce

Chicken liver parfait
toasted brioche and chutney

Prawn cocktail
prawns with Marie Rose sauce,
crisp little gem lettuce
(supp £3.05)

Main Courses

Chicken and mushroom pie
seasonal vegetables with buttered potatoes or fries

Spaghetti
with slow roasted tomatoes and basil
(baby Mozzarella optional)

Seared salmon
with wilted spinach, crushed new potatoes and a saffron sauce

Braised shin of beef
MacSween haggis,
clapshot and pepper sauce

Steak frites
with pepper sauce (supp £3.60)

Desserts

Iced mint chocolate box
coated in chocolate and coconut
with fresh berries

Trio of Lanarkshire ice creams

**Scottish marmalade
and date pudding**
with custard

Lemon posset
with honeycomb
and an orange jam

Liqueur Coffee

white wines

	125ml glass	175ml glass	250ml glass	500ml decanter	per bottle						per bottle
1. Villa Molino Pinot Grigio, delle Venezie IGT, Italy Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour.	£3.75	£5.35	£7.25	£13.00	£19.95	6. Le Versant, Viognier, IGP D'OC, France Aromas of apricots and peaches, the wine is crisp and fresh on the palate with a long pleasing finish.					£24.50
2. Senora Rosa Sauvignon Blanc, Central Valley, Chile This is an exceptionally well made sauvignon blanc, with apples and grass on the nose balanced with crisp, zesty acidity and a luscious clean finish.	£3.50	£5.10	£6.75	£12.50	£18.95	7. First Dawn Sauvignon Blanc, Marlborough, New Zealand A classic Kiwi Sauvignon Blanc, packed with really vibrant citrus and grassy flavours, refreshing acidity and a crisp dry finish.					£25.50
3. Valdemoro Chardonnay, Chile Young, rounded ripe chardonnay with tropical fruits and banana notes balanced with toasted oak and good acidity on the finish.	£3.35	£4.85	£6.50	£11.80	£17.95	8. La Combe Rouge, Picpoul de Pinet, France A dry white with a light and delicate in style, pale gold colour and fresh fruit, floral aromas leading in to a refreshing palate.					£24.50
4. Riva IGT delle Venezie White, Italy A blend of chardonnay and pinot bianco produces a ripe, fruit driven Italian blend.	£3.35	£4.85	£6.50	£11.50	£17.50	9. Castellari Bergaglio, Gavi, Salluvii, Piemonte, Italy Produced from grapes of several vineyards, 'Salluvii' refers to the Ancient name of the peoples of the Gavi region. Clean and fresh with aromas of fruit and a good mouth-feel.					£28.00
5. STILL BAY Chenin Blanc, South Sfrica South Africa's classic white grape varietal, this Chenin Blanc has mouth-watering tropical fruits balanced by racy acidity.	£3.75	£5.35	£7.25	£13.20	£19.95	10. Sancerre, Domaine Bonnard, France A fresh and vivacious Sancerre, with lots of zesty fruit, good acidity and along finish. It has an excellent balance between weight of fruit and acidity.					£32.00

rosé wines

	125ml glass	175ml glass	250ml glass	500ml decanter	per bottle		125ml glass	175ml glass	250ml glass	500ml decanter	per bottle
11. Willowood Zinfandel Rose, California A lively, fruity rose wine with aromas of red summer fruits and an attractive crisp sweetness on the palate.	£3.75	£5.35	£7.25	£13.20	£19.50	12. Riva IGT delle Venezie Rose, Italy Light and delicate rose with strawberry and raspberry flavours.	£3.35	£4.85	£6.50	£11.50	£17.50

red wines

	125ml glass	175ml glass	250ml glass	500ml decanter	per bottle						per bottle
13. Senora Rosa Merlot, Central Valley, Chile This Merlot is fresh and fruity bursting with typical flavours of ripe plums and cherries - smooth and easy to drink.	£3.50	£5.10	£6.75	£12.50	£18.95	19. Le Versant, Pinot Noir, France A strong and aromatic nose of red fruits mixed with liquorice notes. The palate is full bodied with round tannins.					£24.95
14. La Poderosa Malbec, Rapel Valley, Chile An intense red-violet colour, with aromas that reveal cherry and plum jam fruit, underscored by a delicate touch of vanilla. In the mouth this Malbec is soft, medium bodied and round.	£3.75	£5.35	£7.25	£13.20	£19.95	20. Mar de Lisboa Red, Portugal From Quinta de Chocopalha this red is soft, fruity and delicious. It has some richness and weight from the red fruits, but the acidity and the smooth texture make it so approachable.					£22.95
15. Red Rock Shiraz, South Eastern Australia Rich, savoury Shiraz from South Eastern Australia with dark chocolate, cinnamon and white pepper on the finish.	£3.50	£5.10	£6.75	£12.50	£18.95	21. Bodegas LAN Rioja Crianza, Spain Made from 100% Tempranillo, this Crianza has spent 12 months in French and American oak and some time in bottle prior to release. Cherry characters and violets are the primary flavours.					£26.95
16. Still Bay Pinotage, Western Cape, SA Soft smoky flavours with plum and cherry fruit, a great example of Pinotage.	£3.75	£5.35	£7.25	£13.20	£19.95	22. Chateau Crozes de Pys Malbec, Cahors, France A fantastic wine from the ancestral home of Malbec.					£29.95
17. Riva IGT delle Venezie red, Italy This is an excellent value for money, easy drinking, Italian red. A blend of ripe, fruity Merlot and bolder cabernet sauvignon.	£3.35	£4.85	£6.50	£11.50	£17.50	23. Russian River Pinot Noir, Rodney Strong Wine Estates, California This Pinot is a rich, well focused effort that teams a full dose of optimally ripened fruit with a wealth of sweet oak. It is full and fleshy in feel with a suggestion of velvet that marks the grape at its best; Its future is bright.					£35.00
18. Valdemoro Cabernet Sauvignon, Chile This Juicy, full bodied Cabernet Sauvignon has dark fruit flavours and a rich finish	£3.75	£5.35	£7.25	£13.20	£19.95						

sparkling wines

24. Cruse Brut, France Exceptionally easy drinking, sparkling white produced in France. £25.95	26. Prosecco mionetto, Italy 200ml £8.95 Light dry and fruity with excellent fruit character	28. Laurent-Perrier, Brut 75cl, France A blend of 45% chardonnay, 40% pinot noir & 15% pinot meunier. This champagne has a delicate and fresh nose, with good complexity and notes of citrus and with fruit. It is fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. £52.00 half bottle £26.95
25. Botter Prosecco Spumante DOC, Italy Pale light yellow colour, with fine perlage, delicately fruity, slightly aromatic bouquet. 27.95	27. Botter Raboso Rosato Spumante, Veneto Light rosé colour, elegant and intense bouquet. Dry soft and well-balanced on the palate. £25.95	28. Chimere, Brut, France A quality dry champagne with lemony, biscuity flavours. £42.50