

LUNCH MENU and WINE LIST

serving all day
breakfast, morning coffee, lunch, afternoon tea,
early dining and dinner

function and meeting rooms available
we specialise in intimate customised
weddings and family celebrations

lunch market menu
12.00hrs – 16.00hrs
twilight market menu
16.00hrs – 18.00hrs

PLEASE INFORM YOUR SERVER OF ANY KNOWN ALLERGEN
all prices include VAT at the current rate

LUNCH MARKET MENU

2 course £10.95 3 course £14.25

Soup of the Day

with crusty bread

Chicken Liver Pate

with an onion chutney

Haggis Bon Bons

with a whisky pepper sauce

Haddock Fishcake

with a tartare sauce

Baked Potato

chicken tikka mayo, tuna or cheese

Small Fish & Chips

battered or breaded with tartare sauce & mushy peas

Pan Fried Lambs Liver

on stovie mashed potatoes & onion gravy

Ayrshire Ham Egg & Fries

nice & simple

Macaroni Cheese

salad & fries

Duo of Ice Cream

with fruit sauce

Sticky Toffee Pudding

with caramel sauce

Crème Brulee

with shortbread

SIMPLE SANDWICHES

*Served on white or brown bloomer
with salad garnish & home made crisps*

Egg & Cress

Chicken Tikka Mayonaisse

Ham & Wholegrain Mustard

Bacon, Lettuce & Tomato

Cheddar Cheese & Branston Pickle

Tuna & Spring Onion

£4.95

£5.95

£5.95

£6.95

£5.95

£5.95

NOT SO SIMPLE SANDWICHES

The Club

*toasted triple decker with chicken, bacon, lettuce
tomato, & egg mayo*

The Fish Finger

*breaded haddock goujons with crisp gem lettuce
tartare sauce on soft brown bloomer bread*

Tomato & Mozzarella Bruchetta

*drizzled with basil pesto
on toasted garlic ciabatta*

Croque Monsiuer

*pan fried cheese & ham sandwich
with a gratineed cheese sauce*

Croque Madam

*as above
topped with a fried egg*

Pan Fried Steak Strips

*with onions & mushrooms topped with emmental cheese
on toasted focaccia*

£7.95

£6.95

£6.95

£7.95

£8.50

£9.95

Add on's

Small Bowl of the soup of the day

Hand Cut Chips

French Fries

Battered Onion Rings

House Salad

£2.00

£3.25

£2.95

£2.75

£2.95

Why not try while you decide?

| | | | |
|--|--------------|---|--------------|
| Basket of Bread infused olive oil & balsamic | £3.25 | Marinated Anchovies <i>in a chilli & lime oil</i> | £3.25 |
| Bowl of Olives marinated in lemon & thyme | £2.95 | Humous & Celery Sticks <i>a greek classic</i> | £2.95 |

THE BEGINNING

| | | | |
|---|--------------|--|--------------|
| Chicken Liver Pate <i>shallot chutney & toasted brioche</i> | £6.25 | Lamb Kofta <i>cucumber & yoghurt dressing</i> | £5.95 |
| BBQ Chicken Wings <i>with a tangy dip</i> | £5.95 | Mozzarella Sticks <i>with a spicy tomato dip</i> | £5.95 |
| Traditional Fish Cake <i>rocket salad, caper & lemon mayo</i> | £5.95 | Mushrooms Gratine <i>garlic & herb cream & glazed parmesan</i> | £5.95 |

THE MAIN EVENT

| | | | |
|---|---------------|---|---------------|
| Fish & Chips <i>battered or breaded haddock, hand cut chips, mushy peas & tartare sauce</i> | £11.95 | Chicken & Leek Pie <i>topped with puff pastry, vegetables hand cut chips or buttered potatoes</i> | £12.95 |
| ½ Roast Chicken <i>marinated in lemon, garlic & thyme hand cut chips & a watercress salad</i> | £13.95 | Baked Gammon & Cider Gravy <i>spring onion mash & buttered savoy cabbage</i> | £11.95 |
| Steak & Ale Pie <i>topped with puff pastry, vegetables hand cut chips or buttered potatoes</i> | £11.95 | Wild Mushroom & Herb Risotto <i>with a balsamic drizzle</i> | £10.95 |

From The Grill

8oz Angus Cheese Burger **£11.95**
*on a floured bap with coleslaw, pepper mayo
& french fries*

Cajun Chicken Burger **£10.95**
*on a floured bap with coleslaw, pepper mayo
& french fries*

10oz Gammon Steak **£10.95**
with pineapple or fried egg, salad and fries

Steak Frite **£12.95**
with pepper sauce & French fries

Chargrilled Rib Eye Steak **£19.50**
*Dry aged prime beef, tomato, mushrooms
& hand cut chips*

Steak Toppings **£2.50**
*pepper sauce , diane sauce, herb butter
or melted blue cheese*

Add On's

Battered Onion Rings **£2.95**

House Salad **£2.95**

Garlic Bread **£2.95**

Cheese & Garlic Bread **£3.50**

Saute Garlic Mushrooms **£2.95**

The End

| | |
|--|--------------|
| Trio of Ice Creams | £5.45 |
| <i>award winning Lanarkshire ice creams on smooth fruit sauces</i> | |
| Apple Crumble | £5.95 |
| <i>with vanilla custard</i> | |
| Vanilla Cheesecake | £5.95 |
| <i>with fresh strawberry compote</i> | |
| Dark Chocolate Truffle | £5.95 |
| <i>with honeycomb ice cream</i> | |
| Vanilla Crème Brulee | £5.95 |
| <i>with a fresh berry compote</i> | |

Beverages

| | |
|--|--------------|
| Tea | £2.30 |
| Coffee | £2.35 |
| Espresso | £1.90 |
| Double Espresso | £2.55 |
| Cappuccino | £2.55 |
| Café Latte | £2.55 |
| Hot Chocolate | £2.55 |
| Hot Chocolate <i>with cream & mallows</i> | £2.95 |
| Herbal & Fruit Teas <i>are available</i> | £2.30 |
| Liquor Coffee | £4.85 |
| Scones <i>with cream butter & jam</i> | £2.60 |
| Selection of cakes & pastries | £2.25 |

House White Wines

| | 125ml glass | 175ml glass | 250ml glass | 500ml decanter | Per Bottle |
|---|----------------|----------------|----------------|-------------------|---------------|
| 1. Ca'Lunghetta Pinot Grigio <i>Full flavoured from Sicily</i> | £3.50 | £5.25 | £6.75 | £13.50 | £19.25 |
| 2. Senora Rosa Sauvignon Blanc <i>This Chilean wine has a clean finish with apple & grass on the nose</i> | £3.40 | £5.00 | £6.50 | £12.95 | £18.50 |
| 3. Foncalieu Chardonnay <i>Fruit driven wine from France with a creamy tropical fruit finish</i> | £3.40 | £5.00 | £6.50 | £12.95 | £18.50 |
| 4. Riva Igt Delle White <i>Chardonnay & Pinot blend from Italy</i> | £3.20 | £4.50 | £5.95 | £11.90 | £16.95 |

House Rose Wines

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|---|-------|-------|-------|--------|--------|
| 5. Willowwood Zinfandel <i>Lively fruity rose from California with aromas of red summer fruits & a crisp sweet finish</i> | £3.50 | £5.25 | £6.75 | £13.50 | £19.25 |
| 6. Riva Igt Delle Rose <i>Light & delicate with strawberry & raspberry flavours from Italy</i> | £3.20 | £4.50 | £5.95 | £11.90 | £16.95 |

House Red Wines

| | | | | | |
|--|-------|-------|-------|--------|--------|
| 7. Senora Rosa Merlot <i>Fresh & fruity bursting with ripe plums & cherries easy drinking from Chile</i> | £3.40 | £5.00 | £6.50 | £12.95 | £18.50 |
| 8. La Poderosa Malbec <i>Medium body from the Rapel Valley, cherry & plum aromas with a vanilla finish</i> | £3.50 | £5.25 | £6.75 | £13.50 | £19.25 |
| 9. Red Rock Shiraz <i>S. Australian, dark chocolate essence, a cinnamon & white pepper finish</i> | £3.40 | £5.00 | £6.50 | £12.95 | £18.50 |
| 10. Riva Igt Delle Red <i>Merlot & bold Cabernet Sauvignon Blend makes an easy to drink Italian wine</i> | £3.20 | £4.50 | £5.95 | £11.90 | £16.95 |

Cellar Selection White Wines

Per Bottle

11. Beronia, Rioja Blanco

£24.95

*100% Viura with no oak contact
a delicate wine with aromas of peach & lily*

12. Lomond Sauvignon Blanc, Cape Agulhas

£25.95

*Classic South African wine,
packed with green pepper & tropical fruits*

Cellar Selection Red Wines

14. Still Bay Pinotage

£19.25

*Soft smoky flavours with plum & cherry fruit
a great example of Pinotage*

15. Moreau Esprit de Montaignu Pinot Noir

£24.95

*Darker & more broody than Burgundy, bursting with
cherries, a vanilla balance with soft juicy tannins*

Sparkling Wines

16. Prosecco, Mionetto, Italy

£7.95

Single serve bottle 200ml

17. Botter Prosecco Spumante Doc, Italy

£26.95

*Pale light yellow colour, with fine perlage
delicately fruity with a slightly aromatic bouquet*

18. Chimere, Brut, France

£42.95

A quality dry champagne with lemony biscuit flavours

19. Laurent-Perrier, Brut 75cl

£49.95

*Fresh & supple with rounded flavours
from which fruit progressively emerges*