

## **Desserts**

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| <b>A taste of summer</b>   | <b>£6.50</b> |
| Scottish strawberries, Chantilly cream, meringue, strawberry gel, strawberry mojito sorbet |              |
| <b>Orange &amp; passion fruit tart</b>   | <b>£6.50</b> |
| coconut ice cream, chilli tuille & passion fruit caramel                                   |              |
| <b>Grand Central Glasgow sharing sundae</b>  | <b>£11</b>   |
| Arran tablet & Irn bru ice cream, Tunnocks & wham bar                                      |              |
| <b>Chocolate wafer basket of Arran ice creams</b>  | <b>£6.50</b> |
| See server's for today's ice creams  |              |
| <b>Cheeseboard</b>   | <b>£8</b>    |
| Selection of cheeses, Arran oatcakes, fruit chutney  |              |
| <b>Chocolate &amp; salted caramel marquise</b>   | <b>£6.50</b> |
| Mascarpone cream, coffee soil & fresh raspberries  |              |

## **To begin**

### **The Botanist gin cured Hebridean salmon £7.50**

*compressed cucumber, horseradish, lime emulsion*

### **Grilled Peterhead mackerel £7**

*Smoked Heritage beetroot, pickled apples, hazelnut dressing*

### **Whipped Cairnsmore goats' cheese £5.50**

*Compressed watermelon, walnut granola, Scottish heather honey & ginger dressing*

### **Foragers salad £6**

*Put together at your table, ask your server for today's selection*

### **The Grand prawn, crayfish & oak smoked**

### **Shetland salmon cocktail £9**

*Babygem lettuce, cucumber spaghetti, avocado & Avruga caviar*

### **Muscovy duck sliders £6.50**

*Pulled five-spice marinated duck meat, pak choi, pickled red cabbage, plum sauce*

## **Snacks**

### **Warm chargrilled**

### **sourdough bread £3**

*Ayrshire rapeseed oil or Scottish butter*

### **Warm sundried**

### **tomato loaf £3**

*Heritage smoked beetroot spread*

### **Marinated Queen**

### **olives £3.50**

*garlic & chilli*

### **Buon Giorno Bakery**

### **Tattie scone**

### **nachos £3.50**

*Campbells of Broxburn haggis & Katie Rogers crème fraîche*

***Please let us know if you have any food allergies or intolerances***



## **From the Grill**

**Aberdeen Angus Sirloin steak** £21.95

**Campbell's Gold Rib-eye steak** £21.95

**Sauces** £1.50

Bearnaise, green peppercorn, diane

***All of our steaks are served with grilled tomato, mushroom, crispy onions & fries***

*We are proud to be a member of the Scotch Beef Club. As a member we agree to only serve 'Scotch Beef'. This beef must be traceable back to origin and come from a recognised herd within Scotland.*

## **Pastas & Cold salads**

**Braden rost smoked Shetland salmon salad** £11.50

Avocado, broccoli, pearl cous cous, lemon & cracked black pepper dressing

**Robertson's of Ayrshire picked ham hock salad** £11.50

Baby gem, apple, quail egg, pea & walnuts

**Rigatoni** £12.95

New season Scottish vine tomatoes, chilli & Parmesan

**Risotto** £13.00

Saffron, spinach, roasted courgette & peppers

## **Meat & Fish**

**Dhaka crusted rump of Dornach lamb** £20

Pearl cous cous, roasted vegetables, feta, salsa verde

**Lemon, garlic & thyme chargrilled chicken** £17

Orzo, summer greens & tarragon broth

**Robertsons of Ayrshire Pork Wellington** £19

Campbells of Broxburn black pudding, bubble & squeak, carrot puree

**'Classic' fillet of Scotch beef stroganoff** £19

Saffron rice, cocktail gherkins, dairy cream, mushrooms & paprika

**Pan-seared West Coast Seatrout fillet** £18

Pea, gem lettuce, pancetta fricassee, white rioja butter sauce

**St Mungo's beer battered Peterhead haddock & chips** £14.95

Crushed minted peas, pickled onion tartar sauce

**Accompaniments** £2.50

Chunky chips St Mungo's beer battered onion rings,

Summer greens Braised babygem lettuce, peas & pancetta

Boulangere potatoes

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