

Starters

Scottish trio - Haggis roll, neep & tattie gratin, Angus beef steak pie, Arran mustard pepper cream sauce (G*)
£8

Chicken liver parfait, red onion marmalade, toasted brioche
£6(G*)

Shredded duck breast with ginger garlic chilli in crispy Wanton pastry (dim sum), pickled ginger & dipping sauce (G*)
£6

Belly of pork, black pudding, grilled asparagus, poached egg, hollandaise, Parma ham, red wine jus
£8

Bruschetta with bocconcini mozzarella, basil pesto, pomodorino & sundried tomatoes & drizzled aged balsamic
£6(G*)(N)(V)

Hand-dived Scottish king Scallops, crisp pancetta, Saffron aioli
£9

Sides

Parmesan & Sea salted fries £3.50

Sweet potato fries £3.50

Beer battered Onion rings (G) £3.50

Bread, olives & balsamic oil (G*) £3.50

(V)Suitable for vegetarians, (N) Contain nuts, (G) Contains Gluten,(G*)(N*)Gluten/Nut free on request,

+Runner-up "Scotland's Best Burger" awards 2016

++ Featured in "The Great British Cook Book 2015"

We can't guarantee every product is completely nut/gluten free as both are used on site
A discretionary 10% service charge is applied to tables of 4 or more adults. The persons serving you today and making your delicious food receive 100% of the service charge. A 50p charge is applied to all card transactions under £40 to cover our transaction fees. Booking fees are non-refundable



The Grill

Breed: Aberdeen Black Angus

240g Hanger Steak *

(‘hangs’ from the rib so is very tender & flavoursome)

£18

300g Club Steak *

(Sirloin on the T-bone for superior succulence and flavour)

£24

240g Fillet Steak *

(the most exceedingly tender and lean cut, melt in mouth texture)

£27

All Served with hand-cut chips, vine tomatoes, garlic butter tossed mushroom & choice of, peppercorn sauce, Chimmichurri, rich beef jus, Béarnaise *Add West Coast Scallops surf n turf £7

Glasgow Burger

7oz beef, Barrs Irn Bru brioche bun, Buckfast bacon jam, haggis “Duke of” Haggis Wellington, St Mungos braised beef cheek, Lockerbie cheddar, “THE HORSE” radish slaw, served with hand-cut chips. (G*) +

£15

JOHN GILMOUR
BUTCHERS



MINI GRILL



Mains

Celebration of swine - Slow roast Scottish pork belly, swine cheek, Scottish black pudding, rutabaga dauphinoise potato, carrot reduction, pear puree, apple cider pork jus
£18

Braised Angus beef cheek, fondant potato, bone marrow, roasted horseradish beetroot puree & crisp, beef jus ++
£17

Battered Haddock & breaded Haddock, thick-cut chips, pickled onions, tartare, pea puree, lemon (G*)
£14

Wild mushroom & winter black truffle risotto - Trumpet, Chanterelles, Oyster & Enoki mushroom, Italian winter black truffle shavings, parmesan crisp & garlic ciabatta (V)(G*)
£16

Desserts

Pear crumble Soufflé, ice cream (G) £8

(Please allow for around a 15 minute wait)

White chocolate fondant, ice cream (G) £8

Honeycomb puff candy, meringue, caramel, ice cream £7

Nutella cheesecake, Hazelnut praline (G*) £7

Frangelico Affogato -Frangelico liqueur, espresso, ice cream £7

Hot Drinks

Americano £2.50

Latte £2.95

Cappuccino £2.95

Espresso £2.50

Double Espresso £2.90

Pot of Tea £2.50

Hot Chocolate £2.95

Liqueurs

Amaretto, Bailey's, Frangelico, Glayva, Jameson, Sambuca
£3.50 each