

Starters

Soup of the Moment

Made daily from the freshest local market ingredients

£ 4.95

Terrine of Chicken and Pesto

Wrapped in Seranno ham with onion compote and herb oil

£ 6.95

Pan Fried Mackerel

With marinated fennel, shellfish and mussel sauce

£ 6.50

Marinated Beetroot (V)

With goat's cheese and ricotta mousse with pine nut dressing and beetroot reduction

£ 5.95

Sweet Cured Organic Smoked Salmon

With horseradish aioli and pickled vegetables

£ 7.50
(£1.95 supplement)

Chicken Liver Parfait

With toasted brioche and onion marmalade

£ 5.95

Main Courses

Pan Roasted Turkey Tournedos

With cheddar mash, creamed leeks and peppercorn latte

£ 15.95

Pan Roasted Scotch Lamb

Celeriac cannelloni of squash, roast beetroot and Haggis sauce

£17.50
(£2.00 supplement)

Seared Seabream Fillet	£ 15.95
Celeriac slaw, roasted peppers and sauce vierge	
Salmon Salad	£ 15.50
With watercress, sharpes express potato and bacon, Twice cooked egg and Dijon dressing	
Braised Shin of Scotch Beef	£ 16.50
With carrot puree, pomme mousseline, red wine and thyme jus	
Ratatouille Stack (V)	£ 13.95
With white bean puree, shallot mille feuille and tomato dressing	
Venison Saddle with Redcurrant	£ 18.95
On red cabbage puree, bacon, lentils and potato scone	(£4.00 supplement)
10oz Sirloin Steak	£ 20.95
21 days matured prime Scotch beef	(£6.00 supplement)
<i>Served with tomato and mushroom compote and aged Balsamic vinaigrette and a side order of your choice</i>	

Sides

Chunky hand cut chips	£ 2.75
Vegetable Panache	£ 2.75
Roast New Potatoes	£ 2.75
Mash Potatoes	£ 2.75
Green Salad	£ 2.75
Mixed Salad	£ 2.75
Tomato and Onion Salad	£ 2.75
Sauté Mushrooms	£ 2.75
Peppered sauce	£ 2.95

*** Dishes marked with a supplement price refer to our guests staying with us on a dinner, bed and breakfast package**

Desserts

Treacle Tart With heather honey ice cream	£ 5.95
Carrot Cake with Cream Cheese Frosting Served with liquorice ice cream	£ 5.95
Banana and Rum Crème Brulee With crisp butter shortbread and vanilla ice cream	£ 5.95
Selection of Locally Sourced cheeses With chutney, frozen grapes and oatcakes	£ 8.50 (£2.50 supplement)
Raspberry Soufflé With raspberry sorbet (20 Minute Wait)	£ 5.95
Iced Cranberry Parfait With spiced bread ice cream and mulled wine	£6.95

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Hot Beverages

Tea	£ 1.95
Speciality tea	£ 2.50
Americano	£ 2.40
Cappuccino	£ 2.95
Espresso	£ 2.50
Latte	£ 2.95
Hot chocolate	£ 2.50

Liqueur Coffee

Highland (Drambuie)	£ 4.50
Gaelic (Scotch)	£ 4.50
Irish (Jamiesons)	£ 4.50
Calypso (Tia Maria)	£ 4.50
Royal (Brandy)	£ 4.50

Dear Guest,

May I take this opportunity to welcome you to our restaurant. We pride ourselves in utilizing only the finest of local fayre and prepare it in a style that showcases its true qualities. Our ethos is Contemporary dining using the best of the local Scottish larder.

Working closely with our local suppliers we aim to seek the best of which Scotland has to offer. Ramsay's of Carluke, St Brides Poultry of Strathaven, Humphrey Errington's of Biggar, Chocolate Box Ice cream Company from Lanark and McLays Master Butcher of Glasgow are some of the suppliers championing ingredients featured on our menu.

A recent investment within the kitchen allows us to keep up with current culinary techniques such as Sous Vide and Dehydration. These methods allow us to showcase the wonderful ingredients that we have here on our doorstep.

Also, as a member of the Scotch Beef Club, it gives us great pride to promote Scotch Beef on our menu. By being accepted as a member it shows to our customers that we encourage best practice, that we are ambassadors for fresh, well-produced food which meets the highest standards of production and traceability and that we are committed to quality, excellence and most importantly our customers.

We are a committed team which strives to produce quality dishes prepared with flair and attention to detail allowing our customers to indulge and experiment in a perfectly balanced symphony of texture and flavour. We are proud to say that every dish on our menu is prepared entirely in house by our skillfully trained kitchen brigade.

On behalf of Trevor McGuinness our Executive Head Chef and myself, we hope that you have an enjoyable dining experience.

John Stirrat
General Manager