



## Starters

<b>Homemade soup of the day V, Ve, Gf*</b> Rustic bread	£6.5
<b>King prawn and chorizo skewer Gf*</b> Chilli and garlic oil, herb bread (£2.5 supplement for guests on DBB)	£9
<b>Crispy Cajun chicken</b> Lemon & lime mayo, summer salad	£7.5
<b>Seasonal melon V, Ve, Gf</b> Summer fruit compote, mango, New Lanark mango sorbet	£7
<b>Wild mushroom Crostini V, Ve, Gf*</b> Baby rocket, herb oil	£7.5
<b>Haggis Bon Bon's</b> Whiskey cream, parsnip crisps	£7.5
<b>Chicken liver parfait Gf*</b> Pear and onion chutney, Scottish oatcakes, dressed leaves	£7.5
<b>Candied beetroot salad Gf</b> Crisp apple, charred halloumi, baby gem, balsamic glaze	£7

## Mains

<b>Chieftain Beer battered fish and chips</b> Charred lemon, tartare sauce, rustic chips and garden peas	£17.5
<b>Steak, ale and sausage pie</b> Slow cooked Scottish beef shoulder, red wine gravy, puff pastry, Pan roasted seasonal vegetables, chive mash potatoes	£17
<b>Seasonal vegetable stir fry V, Ve</b> Rice noodles, sweet chilli sauce, garlic and onion	£16

\*Please notify your waiter of any food allergies or intolerances when ordering. We can offer you information on ingredients used in our dishes, and while we do our best to reduce the risk of allergenic cross-contaminations, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens

<b>Mediterranean penne pasta Ve, Gf*</b>	£16
Wild mushrooms, sun dried tomato, roasted baby onion, garlic plant cream	
<b>Vegetable Wellington Ve,</b>	£17
Tomato and herb ragout	
<b>Pan fried medallions of Scotch beef Gf*</b>	£27
Farm black pudding, pearl onions, whisky cream, chive mash (£10. supplement for guests on DBB)	
<b>Scottish Smoked haddock gratin Gf</b>	£17.50
Creamed mash crispy leeks, cheddar cheese glaze	
<b>Roast chicken supreme Gf*</b>	£18
Pea cream, potato gnocchi, charred baby gem	
<b>Spiced lamb Bhuna Gf*</b>	£18.50
Braised rice, herb flat bread, mango chutney	
<b>Cider braised pork belly Gf</b>	£18
Roasted root vegetables, roasted new potatoes, caramelised apple, red with thyme jus	
<b>8oz Scotch dry aged sirloin steak Gf</b>	£32
Beef tomato, roasted red onion, Portobello mushroom, red wine jus, hand cut fries (£15. supplement for guests on DBB)	
<b>6oz Scotch steak burger</b>	£16
Toasted brioche bun, tomato, red onion, gherkin and gem lettuce, coleslaw and rustic chips	
Add cheese   bacon	£1 each

## Sides

Fries	£3.50
Mash <b>Gf</b>	£3.50
New potatoes <b>Ve</b>	£3.50
Seasonal vegetables <b>Ve</b>	£3.50
House salad <b>Ve</b>	£3.00
Garlic bread <b>Gf*</b>	£3.00
Cheesy garlic bread <b>Gf*</b>	£3.50

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V - Suitable for vegetarian  
Ve - Suitable for vegan  
Gf - Fully gluten free  
Gf\* - Can be adapted to  
be fully gluten free

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## Desserts

<b>Selection of New Lanark ice creams and sorbets V, Ve, Gf*</b> Chocolate tuille	£7.50
<b>Dark chocolate and orange tart V, Gf</b> New Lanark double chocolate ice cream, Belgium chocolate sauce	£7.50
<b>Mango and white chocolate cheesecake</b> Fresh berries, New Lanark coconut ice cream	£7.50
<b>Sticky toffee pudding</b> Salted caramel sauce, New Lanark vanilla pod ice cream	£7.50
<b>Lemon and lime panna cotta V, Gf</b> Summer berry compote, raspberry sorbet	£7.50
<b>Apple and banoffee crumble V, Ve</b> New Lanark vanilla ice cream	£7.50
<b>Scottish cheese board selection Gf*</b> Oatcakes, celery, frozen grapes and raisin & apple chutney (£2 supplement for guests on DBB)	£9.50

## Sides

Espresso	£2.75
Latte	£3.25
Americano	£2.95
White Coffee	£3.25
Cappuccino	£3.25
Flat White	£3.50
Mocha	£3.25
Hot Chocolate	£3.35
Tea	£2.75
Speciality Tea	£3.00

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