



Starters

Cherry Tomato Bruschetta GF* VE Garlic Ciabatta, Basil, Balsamic Dressing	£8
Soup of the Day GF* VE Warm Sourdough Bread	£7
Chicken Liver Parfait GF* Red Onion Chutney, Toasted Brioche	£9
Classic Prawn Cocktail GF* Chipotle Spiced Mayonnaise, Wholemeal Bread	£10
Crispy Chilli Cauliflower VE Asian Slaw, Sweet Chilli Glaze & Wasabi Mayo	£8.50
Goats Cheese and Beetroot GF V Confit Cherry Tomatoes, Oatcake Crumb, Herb Oil	£9
Steamed Shetland Mussels GF* White Wine & Garlic Cream Sauce, Toasted Sourdough	£9/£17

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



Mains

Classics

Fish and Chips

Tartar Sauce, Crushed Garden Peas, Grilled Lemon £18

Traditional Steak & Ale Pie GF*

Creamy Mashed Potato, Seasonal Vegetables £18

Chicken Balmoral GF*

Haggis Bon Bon, Peppercorn Sauce, Fondant Potato, Crispy Kale £19.50

Our Favourites

Braised Feather Blade of Beef GF

Creamy Mashed Potatoes, Bourguignon Sauce, Seasonal Vegetables £21

Oven Roasted Fillet of Coley GF

Mussel Marinara Sauce, Tender stem Broccoli £23.50
DBB SUPPLEMENT £3

Gigot Chop of Lamb GF

Savoy Cabbage, Tomato and Bean Cassoulet £23.50
DBB SUPPLEMENT £3

Thai Green Vegetable Curry

Steamed Basmati Rice £18

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From the Grill

New Lanark Cheeseburger

Toasted Brioche Bun, Lettuce, Tomato, Burger Sauce £17

Plant Based Burger VE

Toasted Brioche Bun, Lettuce, Tomato, Red Onion Relish £17

Buffalo Chicken Burger GF*

Toasted Brioche Bun, Jalapenos, Lettuce, Tomato, Blue Cheese, Buffalo Sauce £18

8oz Ribeye Steak GF*

Grilled Tomato, Portobello Mushroom, Peppercorn Sauce £33
DBB SUPPLEMENT £11

Sides- All £4

Mashed Potatoes

Seasonal Vegetables

House Dressed Side Salad

Chips

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Desserts

Cheesecake of the Day V Mixed Berry Compote, Vanilla Ice Cream	£8
Sticky Toffee Pudding V Salted Caramel Sauce, Hazelnut Ice Cream	£8
Ice Cream Selection GF, V	£6
Sorbet Selection GF, VE	£6
Cheese Selection Cheddar, Blue Cheese, Brie, Apple, Chutney & Oatcakes	£12.00
Spiced Apple, Rhubarb, & Plum Crumble Sauce Anglaise	£8
Black Forrest Chocolate Brownie Cherry Compote, Cherry Ice Cream	£9

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