



For the Table

Warm Sourdough and Olives **GF* VE***
Whipped Flavoured Butter £5 pp

Starters

Soup of the Day **GF* DF**
Warm sourdough bread, salted butter £7

Chicken & Spinach Roulade **GF**
Crisp apple, black pudding and pea shoots, mustard dressing £8

Smoked Malt Whisky Haggis Bon Bons **DF**
Garlic mayo, herb emulsion, pickled turnip £8

Chicken Liver Pate **GF***
House Dressed Mixed Leaves, Chutney, Crostini £9

Caramelised Fig & Goats Cheese **GF***
Dressed pea salad, sourdough croutons £8

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



Main Courses

Chicken Bourguignon

Pan roasted chicken supreme served with seasonal vegetables, creamy mashed potato, baby onions, bacon, wild mushrooms and a rich chicken jus

£21

Traditional Fish & Chips

IPA beer battered haddock, crushed peas, tartare sauce, charred lemon & rustic chips

£19

Catch of the Day Fish Pie

Chunks of Scottish salmon and flaky smoked haddock in a rich white wine sauce with parsley and garden peas.

Topped with creamy mash and served with seasonal vegetables

£22

Wild Mushroom & Spinach Gnocchi

With a dash of cream, topped with rocket & parmesan

£17

10oz Scotch Ribeye GF*

28 day matured Scottish beef, slow roast tomato, portobello mushroom, chips

(£13 supplement for DBB guests)

£35

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Main Courses

Steak Pie GF*

Creamy mashed potato, herb stuffed puff pastry, seasonal vegetables £19

8oz Scotch Beef Burger

Toasted brioche bun, lettuce, tomato, red onion, gherkin, burger sauce, coleslaw, fries £18

Hot Honey Chicken Burger

Toasted Brioche Bun, Lettuce, Tomato, Red Onion, Gherkin, Hot Honey Sauce, Fries, Coleslaw £18

Add cheese, bacon or haggis for £2.50

Sides

Rustic chips £4

Cajun rustic chips £4

Creamed mash potatoes £4

Honey roasted seasonal vegetables £4

Garlic ciabatta £4

Garlic & cheese ciabatta £4

Pink Peppercorn sauce £3

Truffle and Parmesan Rocket Salad £4

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Desserts

Cheesecake of the Day

Please ask your Server for today's choice

£8

New Lanark Sticky Date & Ginger Pudding

Our own recipe pudding served with salted caramel sauce and vanilla ice cream

£8

Salted Caramel & Chocolate Tart

Salted caramel drizzle, vanilla ice cream

£9

Trio of Arran Ice Creams GF V

Ask your server for today's selection

£7

Scottish Duo of Cheese GF* V

Oatcakes, celery, fruit chutney

£9

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