



For the Table

Warm Sourdough and Olives **GF* VE***
Whipped Flavoured Butter £4.50 pp

Starters

Soup of the Day **GF* VE**
Warm Sourdough Bread, Salted Butter £7.50

Duck Rilette **GF***
Confit Duck Leg, Seasoned with Pink Peppercorns, Wholegrain Mustard,
& Parsley. Served with Herb Croutons & Cornichons £11

Vegetarian Haggis Bon Bons **GF**
Vegan Pink Peppercorn Mayonnaise, Truffle Dressed Rocket £11

Caramelised Goats Cheese and Beetroot Tart **V**
Served Warm with a Shredded Broccoli and Apple Salad £11

Black Pudding and Chorizo Croquettes **GF***
Spiced Apple Chutney, Dressed Leaves, Bacon Crumb £12

Chicken and Prune Terrine **GF***
Toasted Brioche, Rocket, Fresh Basil Oil £11

Pan Seared Orkney Scallops **GF**
Smoked Bacon & Tomato Jam, Glazed Heritage Carrot £14

¼ Kilo Shetland Mussels **GF***
Garlic, Chilli, Cherry Tomatoes, Toasted Sourdough £12

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

Fish and Chips GF Tartar Sauce, Crushed Minted Peas, Charred Lemon	£21
Ox Cheek & Roasted Balsamic Onion Pie Creamy Mashed Potato, Seasonal Vegetables	£23
Chicken Balmoral Haggis Bon Bon, Pink Peppercorn Sauce, Seasonal Vegetables, Mash	£20
Chicken and Chorizo Caesar Salad GF* Cos Lettuce, Anchovies, Caesar Sauce, Crunchy Croutons	£18
Smoked Haddock, Leek, and Prawn Pie Topped with creamy mash and served with seasonal vegetables	£22
Pan Seared Seabass GF Saffron & Red Pepper Risotto with Spring Peas & Asparagus	£22
Slow Cooked Beef Cheeks GF* Truffle Mash, Seasonal Vegetables, Rich Beef Jus	£22
Roasted Mediterranean Vegetable Tart VG Rich Confit Tomato Sauce, Sauteed New Potatoes	£19
Sweet Potato, Spinach, & Coconut Curry VG/GF* Steamed Basmati Rice	£19
Roast Venison Striploin GF Cooked Pink. Fried Savoy Cabbage, New Potatoes & Bacon, Pickled Blackberries & a Rich Port Ju	£30

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Main Courses

New Lanark 7oz Burger

Toasted Brioche Bun, Lettuce, Tomato, Burger Sauce,
Gherkin, Coleslaw, Fries £19

Korean Chicken Burger GF*

Marinated in our own Spice Blend. Toasted Brioche Bun, Lettuce,
Tomato, Red Onion, and Gochujang Sauce £19

Plant Based Burger GF*

Brioche Bun, Tomato, Lettuce, Red Onion, Burger Sauce £19

10oz Ribeye Steak GF*

28 Days Matured Scottish Beef Slow Roasted Tomato,
Portobello Mushroom, Chips £37

6oz Flat Iron Steak Frites GF*

Cooked Pink and Served with Rustic Fries and Chimichurri Dressing £25

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 V

Please ask your Server for Today's Choice

£9

Sticky Date And Maple Sponge

Maple Caramel Sauce, Tablet Ice Cream

£9

Lemon Meringue

Sweet Pastry, Tart Lemon Filling, Torched Meringue

£9

Rhubarb & Strawberry Sundae GF*

Strawberry and Rhubarb Compote Layered with Vanilla Ice Cream, Crumble, Whipped Cream, and Strawberry Sauce

£10

Warm Chocolate Brownie

Served Warm with Chocolate Sauce & Vanilla Ice Cream

£10

Tiramisu

Mascarpone Cream, Coffee Soaked Sponge Fingers, Cocoa Powder

£11

Vegan Bakewell Sponge VG/GF

Berry Compote, Vegan Vanilla Pod Ice Cream

£11

Ice Cream and Sorbet Selection

Vanilla, Chocolate, Strawberry, Ice Cream and Sorbet of the Day

£7

Duo of Cheese

Cheddar and Brie, Oatcakes, Spiced Apple Chutney, Grapes

£9

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