

# DINNER MENU

## and

# WINE LIST

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serving all day  
breakfast, morning coffee, lunch, afternoon tea,  
early dining and dinner

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function and meeting rooms available  
we specialise in intimate customised  
weddings and family celebrations

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lunch market menu  
12.00hrs – 16.00hrs  
twilight market menu  
16.00hrs – 18.00hrs

**PLEASE INFORM YOUR SERVER OF ANY KNOWN ALLERGENS**  
all prices include VAT at the current rate

**EARLY DINER MENU**

**2 course £13.95 3 course £15.25**

**Soup of the Day**

with crusty bread

**Breaded Mushrooms**

with garlic mayo

**BBQ Chicken Wings**

with a tangy dip

**Smoked Haddock Fishcake**

with a tartare sauce

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**Moules Frite (£2.95 supp)**

steamed mussels & fries

**Small Fish & Chips**

battered or breaded with tartare sauce & mushy peas

**Pan Fried Lambs Liver**

on stovie mashed potatoes & onion gravy

**Ayrshire Ham Egg & Fries**

nice & simple

**Macaroni Cheese**

salad & fries

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**Duo of Ice Cream**

with fruit sauce

**Sticky Toffee Pudding**

with caramel sauce

**Bread & Butter Pudding**

with warm custard

## EVENING MARKET MENU

|  |               |
|--|---------------|
| <b>Soup of the Day</b><br>with crusty bread  | <b>£4.35</b>  |
| <b>Traditional Greek Salad</b><br>feta cheese, olives etc  | <b>£5.75</b>  |
| <b>Breaded Sesame Chicken Goujons</b><br>with a sweet chilli dip   | <b>£5.95</b>  |
| <b>Smoked Haddock Risotto</b><br>topped with a soft poached egg  | <b>£6.25</b>  |
| *****  |               |
| <b>Surf &amp; Turf</b><br>5oz sirloin steak with 4 garlic king prawns<br>glazed carrots & hand cut chips | <b>£16.95</b> |
| <b>Cajun Crusted Escalope of Chicken</b><br>on butternut squash risotto                                  | <b>£12.95</b> |
| <b>Pan Fried Lambs Liver, Bacon &amp; Black Pudding</b><br>on stovie mashed potatoes & onion gravy       | <b>£11.95</b> |
| <b>Baked Gammon and a Cider Gravy</b><br>spring onion mash & buttered cabbage                            | <b>£11.95</b> |
| <b>Butternut Squash Risotto</b><br>parmesan shavings & balsamic drizzle                                  | <b>£9.95</b>  |

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Please ask for today's selection of desserts

### **Why not try while you decide?**

|  |              |  |              |
|--|--------------|--|--------------|
| <b>Basket of Bread</b><br>infused olive oil & balsamic | <b>£3.25</b> | <b>Marinated Anchovies</b><br>in a chilli & lime oil | <b>£3.25</b> |
| <b>Bowl of Olives</b><br>marinated in lemon & thyme    | <b>£2.95</b> | <b>Humous &amp; Celery Sticks</b><br>a greek classic | <b>£2.95</b> |

### **THE BEGINNING**

|  |              |  |              |
|--|--------------|--|--------------|
| <b>Chicken Liver Pate</b><br>shallot chutney & toasted brioche   | <b>£6.25</b> | <b>Lamb Kofta</b><br>cucumber & yoghurt dressing                     | <b>£5.95</b> |
| <b>BBQ Chicken Wings</b><br>with a tangy dip                     | <b>£5.95</b> | <b>Mozzarella Sticks</b><br>with a spicy tomato dip                  | <b>£5.95</b> |
| <b>Traditional Fish Cake</b><br>rocket salad, caper & lemon mayo | <b>£5.95</b> | <b>Mushrooms Gratine</b><br>garlic & herb cream<br>& glazed parmesan | <b>£5.95</b> |

### **THE MAIN EVENT**

|  |               |   |               |
|--|---------------|---|---------------|
| <b>Fish &amp; Chips</b><br>battered or breaded haddock, hand cut<br>chips, mushy peas & tartare sauce    | <b>£11.95</b> | <b>Chicken &amp; Leek Pie</b><br>topped with puff pastry, vegetables<br>hand cut chips or buttered potatoes | <b>£12.95</b> |
| <b>½ Roast Chicken</b><br>marinated in lemon, garlic & thyme<br>hand cut chips & a watercress salad      | <b>£13.95</b> | <b>Baked Gammon &amp; Cider Gravy</b><br>spring onion mash<br>& buttered savoy cabbage                      | <b>£11.95</b> |
| <b>Steak &amp; Ale Pie</b><br>topped with puff pastry, vegetables<br>hand cut chips or buttered potatoes | <b>£11.95</b> | <b>Wild Mushroom &amp; Herb Risotto</b><br>with a balsamic drizzle  | <b>£10.95</b> |

## **From The Grill**

**8oz Angus Cheese Burger** **£11.95**  
*on a floured bap with coleslaw, pepper mayo  
& french fries*

**Cajun Chicken Burger** **£10.95**  
*on a floured bap with coleslaw, pepper mayo  
& french fries*

**10oz Gammon Steak** **£10.95**  
*with pineapple or fried egg, salad and fries*

**Steak Frite** **£12.95**  
*with pepper sauce & French fries*

**Chargrilled Rib Eye Steak** **£19.50**  
*Dry aged prime beef, tomato, mushrooms  
& hand cut chips*

**Steak Toppings** **£2.50**  
*pepper sauce , diane sauce, herb butter  
or melted blue cheese*

### **Add On's**

**Battered Onion Rings** **£2.95**

**House Salad** **£2.95**

**Garlic Bread** **£2.95**

**Cheese & Garlic Bread** **£3.50**

**Saute Garlic Mushrooms** **£2.95**

## **The End**

|  |              |
|--|--------------|
| <b>Trio of Ice Creams</b>  | <b>£5.45</b> |
| <i>award winning Lanarkshire ice creams<br/>on smooth fruit sauces</i> |              |
| <b>Apple Crumble</b>   | <b>£5.95</b> |
| <i>with vanilla custard</i>  |              |
| <b>Vanilla Cheesecake</b>  | <b>£5.95</b> |
| <i>with fresh strawberry compote</i>                                   |              |
| <b>Dark Chocolate Truffle</b>  | <b>£5.95</b> |
| <i>with honeycomb ice cream</i>  |              |
| <b>Vanilla Crème Brulee</b>  | <b>£5.95</b> |
| <i>with a fresh berry compote</i>                                      |              |

## **Beverages**

|   |              |
|---|--------------|
| <b>Tea</b>                                    | <b>£2.30</b> |
| <b>Coffee</b>                                 | <b>£2.35</b> |
| <b>Espresso</b>                               | <b>£1.90</b> |
| <b>Double Espresso</b>                        | <b>£2.55</b> |
| <b>Cappuccino</b>                             | <b>£2.55</b> |
| <b>Café Latte</b>                             | <b>£2.55</b> |
| <b>Hot Chocolate</b>                          | <b>£2.55</b> |
| <b>Hot Chocolate with cream &amp; mallows</b> | <b>£2.95</b> |
| <b>Herbal &amp; Fruit Teas are available</b>  | <b>£2.30</b> |
| <b>Liquor Coffee</b>                          | <b>£4.85</b> |
| <b>Scones with cream butter &amp; jam</b>     | <b>£2.60</b> |
| <b>Selection of cakes &amp; pastries</b>      | <b>£2.25</b> |

### **House White Wines**

|   | 125ml<br>glass | 175ml<br>glass | 250ml<br>glass | 500ml<br>decanter | Per<br>Bottle |
|---|----------------|----------------|----------------|-------------------|---------------|
| <b>1. Ca'Lunghetta Pinot Grigio</b><br><i>Full flavoured from Sicily</i>  | £3.50          | £5.25          | £6.75          | £13.50            | £19.25        |
| <b>2. Senora Rosa Sauvignon Blanc</b><br><i>This Chilean wine has a clean finish<br/>with apple &amp; grass on the nose</i> | £3.40          | £5.00          | £6.50          | £12.95            | £18.50        |
| <b>3. Foncalieu Chardonnay</b><br><i>Fruit driven wine from France<br/>with a creamy tropical fruit finish</i>              | £3.40          | £5.00          | £6.50          | £12.95            | £18.50        |
| <b>4. Riva Igt Delle White</b><br><i>Chardonnay &amp; Pinot blend from Italy</i>  | £3.20          | £4.50          | £5.95          | £11.90            | £16.95        |

### **House Rose Wines**

|  |       |       |       |        |        |
|--|-------|-------|-------|--------|--------|
| <b>5. Willowood Zinfandel</b><br><i>Lively fruity rose from California with aromas<br/>of red summer fruits &amp; a crisp sweet finish</i> | £3.50 | £5.25 | £6.75 | £13.50 | £19.25 |
| <b>6. Riva Igt Delle Rose</b><br><i>Light &amp; delicate with strawberry &amp; raspberry<br/>flavours from Italy</i>                       | £3.20 | £4.50 | £5.95 | £11.90 | £16.95 |

### **House Red Wines**

|  |       |       |       |        |        |
|--|-------|-------|-------|--------|--------|
| <b>7. Senora Rosa Merlot</b><br><i>Fresh &amp; fruity bursting with ripe plums<br/>&amp; cherries easy drinking from Chile</i> | £3.40 | £5.00 | £6.50 | £12.95 | £18.50 |
| <b>8. La Poderosa Malbec</b><br><i>Medium body from the Rapel Valley,<br/>cherry &amp; plum aromas with a vanilla finish</i>   | £3.50 | £5.25 | £6.75 | £13.50 | £19.25 |
| <b>9. Red Rock Shiraz</b><br><i>S. Australian, dark chocolate essence,<br/>a cinnamon &amp; white pepper finish</i>            | £3.40 | £5.00 | £6.50 | £12.95 | £18.50 |
| <b>10. Riva Igt Delle Red</b><br><i>Merlot &amp; bold Cabernet Sauvignon Blend<br/>makes an easy to drink Italian wine</i>     | £3.20 | £4.50 | £5.95 | £11.90 | £16.95 |

### **Cellar Selection White Wines**

Per Bottle

**11. Beronia, Rioja Blanco**

£24.95

*100% Viura with no oak contact  
a delicate wine with aromas of peach & lily*

**12. Lomond Sauvignon Blanc, Cape Agulhas**

£25.95

*Classic South African wine,  
packed with green pepper & tropical fruits*

### **Cellar Selection Red Wines**

**14. Still Bay Pinotage**

£19.25

*Soft smoky flavours with plum & cherry fruit  
a great example of Pinotage*

**15. Moreau Esprit de Montaignu Pinot Noir**

£24.95

*Darker & more broody than Burgundy, bursting with  
cherries, a vanilla balance with soft juicy tannins*

### **Sparkling Wines**

**16. Prosecco, Mionetto, Italy**

£7.95

*Single serve bottle 200ml*

**17. Botter Prosecco Spumante Doc, Italy**

£26.95

*Pale light yellow colour, with fine perlage  
delicately fruity with a slightly aromatic bouquet*

**18. Chimere, Brut, France**

£42.95

*A quality dry champagne with lemony biscuit flavours*

**19. Laurent-Perrier, Brut 75cl**

£49.95

*Fresh & supple with rounded flavours  
from which fruit progressively emerges*