

Bread Board

Selection of Chef's Homemade Bread
With Balsamic & Olive Oil, Tomato & Garlic Burst Dips £2.00pp

Starters

Seasonal Soup of the Day (v)
Crusty Bloomer Bread £4.50

Smooth Liver Pate
Summer Leaf Salad, Thyme Jelly, Crisp Breads and Red Onion Jam £5.95

Seasonal Melon Platter
Orange Crème fraîche Mousse, Assorted Fruit Accompaniments £5.25

Grilled Chèvre Goats Cheese
Crispy Crouton, Balsamic Glaze and Leaf Salad £5.95

Traditional Prawn Cocktail
Topped with Lime & Ginger Marinated Tiger Prawn & Crusty Bloomer £6.25

New Lanark Chowder
Water Wafers, Continental Parsley, Saffron Oil £5.95

Smoked Salmon & Crab Sandwich
Avocado Guacamole & Dill Dressing £6.75

Ham Hock & Chicken Terrine
Pineapple Glaze, Gremolata Dressing £5.95

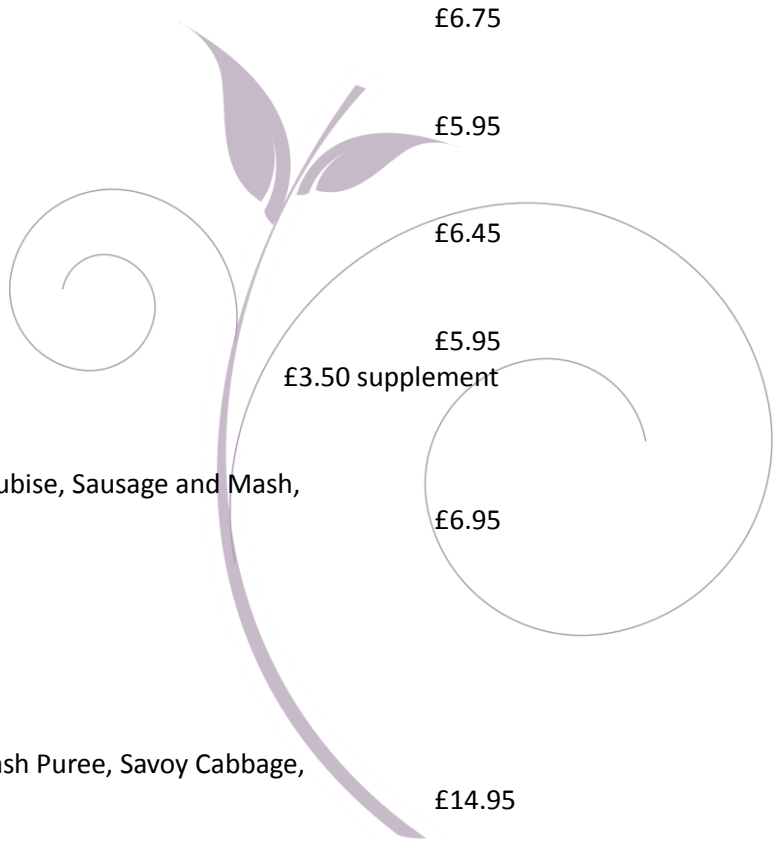
Ramsay's Haggis & Tatties
Roasted Turnip Puree, Thyme & Whisky Jus £6.45

Salad Niçoise
Classic Potato, Bean, Egg, Tomato, Olive & Anchovy £5.95
Add Seared Sea Bass or Pan Fried Chicken Fillets £3.50 supplement

Ramsay's of Carluke Platter
Haggis and Neeps, Black Pudding Bon Bon, Sauce Soubise, Sausage and Mash, Caramelised Red Onion Jus £6.95

Main Courses

Roast Noisettes of Ayrshire Pork Loin
Raisin Mousse, Wild Mushroom Tart, Butternut Squash Puree, Savoy Cabbage, Potato Rosti and Caraway Jus £14.95



Gressingham Duck Confit		
Red cabbage, Carrot, Boulangere potato, and Red Wine Syrup		£14.95
Braised Scotch Beef		
Pomme Purée, Seasonal Vegetables, Bourginon Sauce		£15.25
Seared Atlantic Cod		
Mustard Mash, Peas à la Francaise, Crispy Parma Ham		£16.50
Slow Cooked Lamb Shank		
Moroccan Vegetables and Gnocchi Casserole, Flavoured with Cumin & Mint		£15.95
Pan Fried Red Mullet & Scallop		
Aduki Bean Hummous, Spiced Cous Cous and Coriander dressing		£15.95
Thai Chicken		
Thai Spiced Cream Sauce, Crispy Poppadum's, Pilaff Rice		£14.95
Chestnut Mushroom Cottage Pie		
Chantenay Carrots, Buttered Cabbage		£13.95
Spinach and White Bean Ricotta Royale		
Rooftop Salad, Walnuts, Chunky Bloomer Bread		£14.25
Grilled Breast of Chicken Supreme		
Dauphinoise Potatoes, Seasonal Vegetables & Thyme Essence		£14.95
Salad Niçoise		
Baby Potato, Eggs, Green Beans, Olives, Anchovies		£9.95
Add Seared Sea Bass Fillet or Pan Fried Chicken Breast		£4.95 supplement

From the Char-Grill

Our beef is from Scotland 21 days matured and is supplied by McLay's Master Butcher. We are also proud members of the Scotch Beef Club.

8oz Sirloin Steak	(£6.00 supplement)	£19.95
10oz Ribeye Steak	(£7.00 supplement)	£22.00
8oz Fillet	(£6.00 supplement)	£24.00
Fillet Medallions	(£6.00 supplement)	£21.95

All come with Braised Red Onion, Hand Cut Chips, Roasted Plum Tomato and Herb Breaded Mushrooms

Dishes marked with a supplement price apply to our guests staying with us on a dinner, bed and breakfast package

Sauces £2.95 each

Classic Diane Sauce, Red Wine Jus, Peppercorn, Chasseur or Dunsyre Cream

Compound Butters £1.75 each

Café de Paris, Chilli & Lime or Blue Cheese & Chive

Sides £2.75 each

Hand Cut Rustic Chips
Seasonal Panache of Buttered Vegetables
Dressed Rooftop Salad
Garlic & Thyme Roasted New Potatoes

Desserts

Eves Pudding

Anlaise Sauce and Sweetened Cream £5.50

Crumble of the Day

Served Hot With Custard, Cream or New Lanark Ice Cream £5.50

Tipsy Trifle

Berries, Custard Sponge, Jelly, Cream, Topped With Chocolate Shavings and a Cherry £5.50

Chocolate & Coffee Torte

Crushed Berries £5.50

Warm Sticky Toffee Pudding

Butterscotch Sauce, New Lanark Vanilla Ice Cream £5.50

Chilled Lemon Slice

Berry Coulis, New Lanark Pistachio Ice Cream £5.50

Mini New Lanark Sorbet

Choose From Orange, Blackcurrant or Lime £2.95

Mango Cheesecake

Pina Colada Chilli Salsa £5.95

Errington's Cheese Plate

A Selection of Humphrey Errington's Award Winning Local Cheeses £6.95
Wafers, Bread and Mill One Chutney (£3.00pp supplement)

New Lanark Ice Cream

Tuille Biscuit, Fruit Coulis £5.50

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