

## Clyde Arc, Glasgow

The remarkable architecture of the Clyde Arc bridge has become a defining symbol of Glasgow to locals and visitors alike. Opened in 2006, the monument reinvented the traditional suspension bridge with the singular curved design crossing the river at an angle.

v – Vegetarian v – Vegan G – Gluten Free

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional enquiries. A 10% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. \*There is an additional supplement charge for dishes marked with an '\*' and '\*\*' when guests are dining as part of a dinner inclusive package. 'Seabass', 'Sirloin and fries' and 'Ribeye and fries' carry an additional £5.00, 'Steak house sirloin' and 'Steak house ribeye' carry an additional £10.00. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately, along with any dish supplement charges.





## SMALL PLATES

Sticky chicken wings	8.00
Buffalo – with Frank's® RedHot sauce and drizzled with creamy ranch dressing @	651kcal
Thai – smothered in sweet chilli and honey sauce	761kcal
Barbecue - hickory smoked barbecue sauce 🖙	683kcal
Leek and potato soup	<b>7.00</b>
served with warm crusty bread (VE)	229kcal
<b>Crispy salt and pepper squid</b> with a garlic and herb aioli dip and a wedge of lemon 🐨	<b>8.50</b> 552kcal
<b>King prawns and chorizo</b>	<b>9.50</b>
with a garlic and parsley butter, served with warm crusty bread	598kcal
<b>Crushed avocado and roast vine tomato bruschetta</b>	<b>7.75</b>
drizzled in chilli oil and finished with coriander (V)	595kcal
Harissa houmous	<b>8.50</b>
served with warm flatbread 📧	667kcal
Freshly made, hand coated halloumi fries served with a sweet chilli dipping sauce and sprinkled with coriander $\heartsuit$	<b>8.50</b> 899kcal
Garlic mushroom bruschetta in creamy garlic sauce and finished with peppery rocket, served on toasted sour bread $\stackrel{(v)}{=}$	<b>7.50</b> 792kcal
Parma ham and sliced melon	<b>9.50</b>
crumbled Dolcelatte and honey mustard dressing @	207kcal

# SALADS

Classic Caesar	13.00
baby gem lettuce topped with crunchy croutons, Grana Padano shavings and a creamy Caesar dressing $\overline{\mathbb{v}}$	316kca
Add hot grilled chicken breast	+ 226kcal <b>4.95</b>
or grilled halloumi 🕑	+ 255kcal <b>4.00</b>
Nourish bowl	14.00
baby gem lettuce, rocket and kale topped with vine tomatoes, cucumber, avocado, edamame, red onion,	
quinoa and brown rice, drizzled in balsamic dressing 🕫 🖙	415kca
Add hot grilled chicken breast 🞯	+ 226kcal <b>4.95</b>
or grilled halloumi (V) (F)	+ 255kcal <b>4.00</b>

### BURGERS

Our burgers are served in a brioche style bun with mayonnaise, lettuce, tomato, red onion and gherkin slice with your choice of skin-on-fries +415kcal or side salad +35kcal.	
Gourmet beef	<b>19.50</b>
topped with pulled barbecue beef and mature Cheddar	1066kcal
<b>Classic beef</b>	<b>17.50</b>
topped with crispy bacon and mature Cheddar	1028kcal
<b>Black and blue</b>	<b>18.50</b>
topped with grilled bacon, Dolcelatte and a sweet red onion chutney	1057kcal
<b>Southern fried chicken</b>	<b>17.50</b>
crispy coated chicken fillet, crispy bacon, mature Cheddar and hickory smoked barbecue sauce	917kcal
Garden gourmet	<b>17.50</b>
juicy plant-based burger, topped with a grilled flat mushroom and spicy tomato salsa 📧	587kcal

Steak house ribeye (227g/8ozs)**	31.00
cooked to your liking and served with chunky chips, beer battered onion rings, grilled tomato and grilled mushrooms inished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal	1249kca
steak house sirloin (227g/8ozs)**	30.00
cooked to your liking and served with chunky chips, beer battered onion rings, grilled tomato and grilled mushrooms inished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal	1086kca
Ribeye and fries (227g/8ozs)*	25.00
cooked to your liking and served with chunky chips 🝘	1096kca
Add peppercorn sauce or chimichurri sauce 🖙	+77kcal <b>3.5</b> ( +464kcal <b>3.5</b> (
5irloin and fries (227g/8ozs)*	24.0
cooked to your liking and served with chunky chips 🖝	875kca
Add peppercorn sauce or chimichurri sauce ®	+77kcal <b>3.5(</b> +464kcal <b>3.5(</b>
LARGE PLATES	
Fish and chips	18.50
ightly battered fish fillet served with chunky chips and mushy peas, finished with a tartar sauce 🖝	1083kca
Chicken makhani curry	17.5
erved with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney	968kca
Penang vegetable curry coconut milk, chilli, lemon grass and ginger, served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutn	17.50 ey 📧 816kca
Grilled boneless chicken thighs	18.00
pasmati rice, roast mushrooms, peas and chimichurri sauce 🖭	831kca
Slow cooked lamb shank	23.00
outtered mashed potato, carrots, peas and mint gravy 🐵	1003kca
Seabass fillet*	22.00
copped with chimichurri dressing, served with baby potatoes and a side salad topped with balsamic dressing 😁	619kcal
Chicken schnitzel	17.00
garlic and parsley butter, rocket, shaved Grana Padano and fries	1192kca
spicy tomato farfalle	13.50
arfalle pasta, tomato passata, chilli flakes, garlic, vine tomatoes and wilted rocket, topped with grated mozzarella (v)	623kca
/E option available 🕼	620kca
Smoked haddock, spring onion and mozzarella fishcakes	17.50
served with fine green beans, peas, garlic and herb aioli and a grilled lemon wedge	667kca
Asparagus, leek and pea gnocchi	14.50
bea shoots, Grana Padano and basil oil 🔍	1016kca
Add hot grilled chicken breast	+ 226kcal <b>4.9</b>
or grilled halloumi 🕑	+ 255kcal <b>4.00</b>
Spinach and ricotta ravioli	15.00
pomodoro and melted mozzarella, served with a side salad topped with balsamic dressing $\overline{oldsymbol{v}}$	759kca

## PIZZAS

Our 12" pizzas are freshly made and topped with tomato passata and grated cheese.	
Caprese	<b>14.50</b>
vine and sun blushed tomatoes, ripped mozzarella v	1245kcal
VE option available v	1028kcal
<b>Pepperoni</b>	<b>16.00</b>
spicy pepperoni topped with chilli flakes	1298kcal
<b>Spicy meat</b>	<b>17.00</b>
chorizo, pepperoni and pulled barbecue beef, finished with red onion and jalapeños	1320kcal
<b>Garden</b>	<b>16.00</b>
vine tomatoes, red onion, green peppers and a sweet red onion chutney (v)	1209kcal
VE option available (re)	1126kcal
<b>Milano</b>	<b>17.00</b>
Parma ham, roast fig and Dolcelatte	1095kcal

### SIDES

Chunky chips 📧 🐨	432kcal <b>4.50</b>
Skin-on-fries 🐨 🕞	415kcal <b>4.50</b>
Sweet potato fries (VE) GF	407kcal <b>4.50</b>
Tomato, avocado and red onion salad, basil dressing 🕫 🖙	144kcal <b>4.50</b>
Beer battered onion rings 🔍	502kcal <b>5.00</b>
Garlic bread slices, melted mozzarella $\stackrel{_{(\!\!\!\!\!\!\!\!)}}{\vee}$	582kcal <b>5.00</b>
Mini Caesar salad 🕑	204kcal <b>4.50</b>
Steamed carrots, fine beans and peas 🐨 🕞	74kcal <b>4.50</b>
House salad, balsamic dressing 📧 🖙	40kcal <b>4.50</b>

### DESSERTS

Warm triple chocolate brownie	<b>7.75</b>
served with vanilla ice cream and drizzled in a chocolate sauce $\widehat{oldsymbol{v}}$ (F)	789kcal
Raspberry frangipane tart	<b>7.50</b>
served with raspberry coulis 📧 🕫	366kcal
Vanilla cheesecake	<b>7.75</b>
served with mango sorbet and coulis $\widehat{\mathbb{V}}$	406kcal
Sticky toffee pudding	<b>7.50</b>
toffee sauce and vanilla ice cream (v) @	612kcal
Indulgent ice creams (3 scoops) (kcal per scoop) vanilla clotted cream v 128kcal, salted caramel ® 112kcal, rum and raisin v 122kcal, mango sorbet ® 87kcal, chunky cl strawberry v 96kcal, pistachio v 112kcal, mint chocolate chip v 113kcal	<b>6.50</b> hocolate (v) 133kcal,

Mini dessert and coffee chocolate fudge cake and an americano  $\stackrel{(v)}{\smile}$ lemon tart and an americano  $\overline{\mathbb{v}}$