

## Starters

<p><b>Soup of the day</b> with a warm crusty roll £4.95</p>	<p><b>Steamed Scottish mussels</b> Thai spiced coconut broth £5.95</p>	<p><b>Prawn cocktail</b> prawns with Marie Rose sauce crisp little gem lettuce £6.95</p>	<p><b>Seared Scottish scallops</b> Stornoway black pudding, apple puree £7.95</p>
<p><b>Cullen skink</b> potato and leek soup with smoked haddock £6.25</p>	<p><b>Plum tomato and baby Mozzarella salad</b> £5.95</p>	<p><b>Scottish smoked salmon</b> pickled quails egg, rocket salad £7.15</p>	<p><b>Smoked chicken salad</b> avocado, tomato and grapes £5.25</p>
<p><b>Poached pear and Lanark blue cheese salad</b> caramelised walnuts £5.95</p>	<p><b>Chicken liver parfait</b> toasted brioche and chutney £6.45</p>	<p><b>MacSween haggis, neeps and tatties</b> peppercorn sauce £5.95</p>	

## Main Courses

<p><b>Fish and chips</b> North Atlantic caught Haddock, hand cut chips, tartare sauce and mushy peas (breaded or battered) £12.55</p>	<p><b>Grilled lemon and thyme half chicken</b> watercress salad, hand cut chips, cucumber and yoghurt dressing £ 14.45</p>	<p><b>Grilled sea bass</b> coconut and coriander rice, wok fried pak choi and a sweet chilli sauce £14.55</p>	<p><b>Slow cooked Moroccan spiced lamb tagine</b> minted cous cous, cucumber and yoghurt dressing £15.25</p>
<p><b>Angus steak pie</b> seasonal vegetables with buttered potatoes or fries £13.45</p>	<p><b>Braised shin of beef</b> MacSween haggis, clapshot and pepper sauce £14.95</p>	<p><b>Seafood pasta</b> in a saffron and dill sauce (choice of spaghetti or fusilli) £12.25</p>	<p><b>Chargrilled loin of pork</b> Arran mustard, sauerkraut, Calvados and sage sauce £14.95</p>
<p><b>Seared Shetland salmon</b> horseradish crushed potatoes, minted pea salsa £14.25</p>	<p><b>Roulade of chicken with leek and tarragon</b> cabbage and bacon, sautéed potatoes and a red wine sauce £14.95</p>	<p><b>Wild mushroom and herb risotto</b> with truffle cream £11.50</p>	<p><b>Steak frites</b> with pepper sauce £14.95</p>
<p><b>Cajun spiced chicken burger</b> butterfly breast of chicken with tomato, red onion, lettuce, dill pickle and a pepper mayonnaise accompanied by hand cut chips and coleslaw £12.25</p>	<p><b>Homemade steak burger</b> homemade beef burger with tomato, red onion, lettuce, dill pickle and a pepper mayonnaise accompanied by hand cut chips and coleslaw £12.25</p>	<p><b>8oz (226g) Casterbridge sirloin £21.00</b> <b>10oz (283g) Casterbridge ribeye £23.00</b> <b>Casterbridge Steaks are dry aged on the bone to ensure distinctive succulence and traditional flavour</b> with hand cut chips, grilled tomato and a watercress salad</p>	<p><b>Sunday roast</b> with all the trimming Market Price</p>

## Side Orders

Honey glazed chantenay carrots £2.95	Thick cut chips £3.25	Onion rings £2.75	Brandy and peppercorn £2.95	Parsley and garlic butter £2.95
Fine green beans and shallots £2.75	French fries £2.95	Garlic bread £2.65	Diane sauce £2.95	Blue cheese and garlic £2.95

## Desserts

<p><b>Vanilla bean crème brûlée</b> strawberry and mint compôte £6.15</p>	<p><b>Scottish berry summer pudding</b> with clotted cream £6.45</p>	<p><b>Lemon posset</b> with honeycomb and an orange jam £6.15</p>
<p><b>Iced mint chocolate box</b> coated in chocolate and coconut with fresh berries £5.75</p>	<p><b>Scottish marmalade and date pudding</b> with custard £6.15</p>	<p><b>Scottish cheese and outcakes</b> with Arran chutney £8.50</p>
	<p><b>Trio of Lanarkshire ice creams</b> £6.15</p>	

## Beverages

Tea £2.40
Coffee £2.40
Cappuccino £2.70
Café latte £2.70
Espresso £1.95
Double espresso £2.60
Hot chocolate £2.70
Liqueur coffee £4.75
Hot chocolate and marshmallows with cream £3.35

## Early Diner

**Monday - Friday 4pm - 6.30pm 2 courses £13.95 3 courses £16.95**

### Starters

**Soup of the day**  
with a crusty roll

**Plum tomato and baby Mozzarella salad**

**MacSween haggis, neeps and tatties**  
peppercorn sauce

**Chicken liver parfait**  
toasted brioche and chutney

**Prawn cocktail**  
prawns with Marie Rose sauce, crisp little gem lettuce (supp £3.05)

### Main Courses

**Chicken and mushroom pie**  
seasonal vegetables with buttered potatoes or fries

**Spaghetti**  
with slow roasted tomatoes and basil (baby Mozzarella optional)

**Seared salmon**  
with wilted spinach, crushed new potatoes and a saffron sauce

**Braised shin of beef**  
MacSween haggis, clapshot and pepper sauce

**Steak frites**  
with pepper sauce (supp £3.60)

### Desserts

**Iced mint chocolate box**  
coated in chocolate and coconut with fresh berries

**Trio of Lanarkshire ice creams**

**Scottish marmalade and date pudding**  
with custard

**Lemon posset**  
with honeycomb and an orange jam

**Liqueur Coffee**

## white wines

	125ml glass	175ml glass	250ml glass	500ml decanter	per bottle			per bottle
<b>1. Villa Molino Pinot Grigio, delle Venezie IGT, Italy</b> Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour.	£3.75	£5.35	£7.25	£13.00	£19.95	<b>6. Le Versant, Viognier, IGP D'OC, France</b> Aromas of apricots and peaches, the wine is crisp and fresh on the palate with a long pleasing finish.		£24.50
<b>2. Senora Rosa Sauvignon Blanc, Central Valley, Chile</b> This is an exceptionally well made sauvignon blanc, with apples and grass on the nose balanced with crisp, zesty acidity and a luscious clean finish.	£3.50	£5.10	£6.75	£12.50	£18.95	<b>7. First Dawn Sauvignon Blanc, Marlborough, New Zealand</b> A classic Kiwi Sauvignon Blanc, packed with really vibrant citrus and grassy flavours, refreshing acidity and a crisp dry finish.		£25.50
<b>3. Valdemoro Chardonnay, Chile</b> Young, rounded ripe chardonnay with tropical fruits and banana notes balanced with toasted oak and good acidity on the finish.	£3.35	£4.85	£6.50	£11.80	£17.95	<b>8. La Combe Rouge, Picpoul de Pinet, France</b> A dry white with a light and delicate in style, pale gold colour and fresh fruit, floral aromas leading in to a refreshing palate.		£24.50
<b>4. Riva IGT delle Venezie White, Italy</b> A blend of chardonnay and pinot bianco produces a ripe, fruit driven Italian blend.	£3.35	£4.85	£6.50	£11.50	£17.50	<b>9. Castellari Bergaglio, Gavi, Salluvii, Piemonte, Italy</b> Produced from grapes of several vineyards, 'Salluvii' refers to the Ancient name of the peoples of the Gavi region. Clean and fresh with aromas of fruit and a good mouth-feel.		£28.00
<b>5. STILL BAY Chenin Blanc, South Sfrica</b> South Africa's classic white grape varietal, this Chenin Blanc has mouth-watering tropical fruits balanced by racy acidity.	£3.75	£5.35	£7.25	£13.20	£19.95	<b>10. Sancerre, Domaine Bonnard, France</b> A fresh and vivacious Sancerre, with lots of zesty fruit, good acidity and along finish. It has an excellent balance between weight of fruit and acidity.		£32.00

## rosé wines

	125ml glass	175ml glass	250ml glass	500ml decanter	per bottle		125ml glass	175ml glass	250ml glass	500ml decanter	per bottle
<b>11. Willowood Zinfandel Rose, California</b> A lively, fruity rose wine with aromas of red summer fruits and an attractive crisp sweetness on the palate.	£3.75	£5.35	£7.25	£13.20	£19.50	<b>12. Riva IGT delle Venezie Rose, Italy</b> Light and delicate rose with strawberry and raspberry flavours.	£3.35	£4.85	£6.50	£11.50	£17.50

## red wines

	125ml glass	175ml glass	250ml glass	500ml decanter	per bottle			per bottle
<b>13. Senora Rosa Merlot, Central Valley, Chile</b> This Merlot is fresh and fruity bursting with typical flavours of ripe plums and cherries - smooth and easy to drink.	£3.50	£5.10	£6.75	£12.50	£18.95	<b>19. Le Versant, Pinot Noir, France</b> A strong and aromatic nose of red fruits mixed with liquorice notes. The palate is full bodied with round tannins.		£24.95
<b>14. La Poderosa Malbec, Rapel Valley, Chile</b> An intense red-violet colour, with aromas that reveal cherry and plum jam fruit, underscored by a delicate touch of vanilla. In the mouth this Malbec is soft, medium bodied and round.	£3.75	£5.35	£7.25	£13.20	£19.95	<b>20. Mar de Lisboa Red, Portugal</b> From Quinta de Chocapalha this red is soft, fruity and delicious. It has some richness and weight from the red fruits, but the acidity and the smooth texture make it so approachable.		£22.95
<b>15. Red Rock Shiraz, South Eastern Australia</b> Rich, savoury Shiraz from South Eastern Australia with dark chocolate, cinnamon and white pepper on the finish.	£3.50	£5.10	£6.75	£12.50	£18.95	<b>21. Bodegas LAN Rioja Crianza, Spain</b> Made from 100% Tempranillo, this Crianza hasspent 12 months in French and American oakand some time in bottle prior to release. Cherry characters and violets are the primary flavours.		£26.95
<b>16. Still Bay Pinotage, Western Cape, SA</b> Soft smoky flavours with plum and cherry fruit, a great example of Pinotage.	£3.75	£5.35	£7.25	£13.20	£19.95	<b>22. Chateau Crozes de Pys Malbec, Cahors, France</b> A fantastic wine from the ancestral home of Malbec.		£29.95
<b>17. Riva IGT delle Venezie red, Italy</b> This is an excellent value for money, easy drinking, Italian red. A blend of ripe, fruity Merlot and bolder cabernet sauvignon.	£3.35	£4.85	£6.50	£11.50	£17.50	<b>23. Russian River Pinot Noir, Rodney Strong Wine Estates, California</b> This Pinot is a rich, well focused effort that teams a full dose of optimally ripened fruit with a wealth of sweet oak. It is full and fleshy in feel with a suggestion of velvet that marks the grape at its best; Its future is bright.		£35.00
<b>18. Valdemoro Cabernet Sauvignon, Chile</b> This Juicy, full bodied Cabernet Sauvignon has dark fruit flavours and a rich finish	£3.75	£5.35	£7.25	£13.20	£19.95			

## sparkling wines

<b>24. Cruse Brut, France</b> Exceptionally easy drinking, sparkling white produced in France. £25.95	<b>26. Prosecco mionetto, Italy</b> 200ml £8.95 Light dry and fruity with excellent fruit character	<b>28. Laurent-Perrier, Brut 75cl, France</b> A blend of 45% chardonnay, 40% pinot noir & 15% pinot meunier. This champagne has a delicate and fresh nose, with good complexity and notes of citrus and with fruit. It is fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. £52.00 half bottle £26.95
<b>25. Botter Prosecco Spumante DOC, Italy</b> Pale light yellow colour, with fine perlage, delicately fruity, slightly aromatic bouquet. 27.95	<b>27. Botter Raboso Rosato Spumante, Veneto</b> Light rosé colour, elegant and intense bouquet. Dry soft and well-balanced on the palate. £25.95	<b>28. Chimere, Brut, France</b> A quality dry champagne with lemony, biscuity flavours. £42.50