

# SAMPLE MENU

## STARTERS

### Soup of the Day\* (Ve)

Warm roll & butter

### Pil Pil King Prawns\*

Garlic, chilli & lime

### Smoked Arran Cheddar & Ham Hock Croquette

Piccalilli, baby capers & bacon dust

### Stornaway Black Pudding Bon Bons

Butternut squash puree & chimichurri

## MAINS

### Chicken Supreme\*

Seasonal greens, wild mushrooms, baby potatoes, black pudding crumb & rocket pesto

### Pan Fried Seabass\* (+3 Supplement)

Chorizo, spinach, peas, crispy kale in white wine cream sauce

### Teriyaki Roasted Aubergine\* (v)(Ve)

Basmati rice, sesame seeds, coconut & coriander pesto

### Metropolitan Homemade Burger

(Vegan Burger available)

Brioche bun, tomato & onion relish, lettuce, fresh coleslaw & skin on chips

Menus are subject to change

## DESSERTS

### French Martini Mousse

Biscuit crumb with pineapple & raspberry coulis

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream & biscuit crumb

### Dark Chocolate Brownie

Bramble coulis & orange chantilly cream

### New Lanark Vanilla Pod Ice Cream\*

Vegan option available

\* Can be made Gluten Free

## PRIVATE DINING SET MENU PRICING

<b>Set Lunch Menu</b>	Sun-Fri - 2 Course: £22
	Sun-Fri - 3 Course: £27
	Sat - 2 Course: £25
<b>Set Dinner Menu</b>	Sat - 3 Course: £30
	Sun-Fri - 3 Course: £29
	Sat - 3 Course: £32

## LARGE PARTY SET MENU PRICING

<b>Set Lunch Menu</b>	Sun-Fri - 2 Course: £17
	Sun-Fri - 3 Course: £22
	Sat - 2 Course: £20
<b>Set Dinner Menu</b>	Sat - 3 Course: £25
	Sun-Fri - 2 Course: £19
	Sun-Fri - 3 Course: £24
	Sat - 2 Course: £22
	Sat - 3 Course: £27