# SAMPLE MENU

#### **STARTERS**

# Soup of the Day\*

Warm sourdough, whipped herb butter

### Pil Pil King Prawns\*

Smoked paprika, chilli & garlic butter, toasted sourdough & charred lime

# Smoked Arran Cheddar & Ham Hock Croquette

Piccalilli, capers & bacon dust

# Haggis Bon Bons

Whiskey peppercorn sauce, crisp vegetable shards

#### **MAINS**

## Chicken Supreme\*

Creamed savoy cabbage, tenderstem broccoli, roast new potatoes, streaky bacon lardons, cider & rosemary jus

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

Chorizo, spinach, grilled Mediterranean vegetables, crispy kale, lemon roast potatoes in a light tomato sauce

#### Metropolitan Homemade Burger

(Vegan Burger available)

Toasted brioche bun topped with cheese, lettuce, tomato and onion relish, fresh coleslaw & skin on friesMenus are subject to change

# Tandoori Marinated Paneer Chasni\* (V)(Vg)

Pilau rice, toasted pitta bread

#### **DESSERTS**

#### Lemon Merginue Cheesecake

Ginger biscuit, crushed meringue, raspberry coulis

# Sticky Toffee Pudding

Toffee sauce, vanilla ice cream & biscuit crumb

#### Dark Chocolate Brownie

Chocolate sauce, honeycomb & candied orange ice cream

#### New Lanark Vanilla Pod Ice Cream\*

Vegan option available

Set Dinner Menu

# PRIVATE DINING SET MENU PRICING

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Set L	unch	Menu	Sun-Fri -	٠2	Course:	£22

Sun-Fri - 3 Course: £27

Sat - 2 Course: £25 Sat - 3 Course: £30

Set Dinner Menu Sun-Fri - 3 Course: £29

Sat - 3 Course: £32

# LARGE PARTY SET MENU PRICING

Set Lunch Menu Sun-Fri - 2 Course: £17

Sun-Fri - 3 Course: £22

Sat - 2 Course: £20

Sat - 3 Course: £25

Sun-Fri - 2 Course: £19

Sun-Fri - 3 Course: £24

Sat - 3 Course: £27

<sup>\*</sup> Can be made Gluten Free