

Available Sunday – Thursday**

Menu A £25.75

(plus 10% service)

Chef's Fish Soup of the Day
Timbale of Prawns and Smoked Salmon

bound in marie rose sauce

Cockburn's of Dingwall Haggis

whisky and bramble jus

Deep Fried Zucchini

spicy tomato dip

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Baked Fillet of Cod

pesto crust, basil oil dressing

Loin of Pork

chive mash, apple sauce

Chicken Supreme

bacon potato scone, white wine sauce

8oz Rib-eye Steak

peppercorn sauce

served with a selection of fresh
vegetables and potatoes

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Pannacotta

with chocolate sauce

Coconut Rice Pudding

toasted banana

Cranachan Ice Cream

berry coulis

Trio of Scottish Cheeses

oatcakes

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Coffee or Tea

with home-made shortbread

Available All Week

Menu B £30.00

(plus 10% service)

Chef's Vegetarian Soup of the Day

Tempura King Prawns

salsa diavola

Lemon and Coriander Crab Cake

sweet chilli mayonnaise

Seafood Salad

marinated in olive oil and garlic

Smooth Chicken Liver Pate

served with peach chutney, oatmeal bread

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Seared Fillet of Sea Bass

king prawn and scallop skewer, balsamic syrup

Bouillabaisse

rich tomato based Mediterranean fish and

shellfish soup

Breast of Duck

potatoes Delmonico, dark cherry jus

Roast Chicken Supreme

stuffed with haggis,

wholegrain mustard sauce

Grilled Sirloin Steak

pepper sauce

served with a selection of fresh

vegetables and potatoes

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Clootie Dumpling

drizzled with anglaise

Raspberry Crème Brulee

with seasonal fruit

Selection of Scottish Cheeses

oatcakes & quince

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Coffee or Tea

with home-made shortbread

Available All Week

Menu C - £35.00

(plus 10% service)

Cullen Skink

smoked haddock & potato soup

Seared King Scallops

with black pudding & apple puree

Mild Smoked Salmon

with pickles, granary bread

Venison Terrine

spiced apple & cinnamon chutney

Fried Zucchini and Mozzarella Combo

garlic mayonnaise dip

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Baked Halibut Fillet

chorizo, plum tomatoes & basil,

red wine reduction

Fillet of Shetland Salmon

warmed ribbons of vegetables, chilled gazpacho
dressing

Fillet of Scottish Beef -£2.50 supplement

wild mushroom & brandy sauce

Pan Seared Medallions of Venison (served rare)

herb & black pudding dumpling, whisky & bramble jus

Cannelloni con Ricotta e Spinaci

spinach and ricotta cannelloni

served with a selection of fresh

vegetables and potatoes

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Baked Cranachan Alaska

in a berry tart

Baileys Chocolate Mousse

orange peel syrup

Selection of Scottish Cheeses

oatcakes, celery & quince

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Coffee or Tea

with home-made shortbread

** This menu is not available at specific times of
the year - please enquire

General information, guidance and terms and conditions

All menus may be augmented with the following:

Canapés.....	£2.00 each
Soups.....	£4.95
Haggis, neeps & tatties...	£5.25
Selection of Cheeses....	£6.95

> Specific dietary requests can be accommodated with notice.

> You are welcome to discuss all menus for content, recipe and switching from one menu to another.

> Exclusive use of the restaurant or part of the restaurant would depend on day/time of the week requested and/or the number in the party and of course subject to agreed fee.

> Set price menus are only available to parties of ten or more persons.

> Prices quoted are inclusive of VAT at 17.5%. The account would be subject to a **10% service charge**.

> **A deposit of £10 per person** would be requested with confirmation and in some cases the balance paid 4 weeks in advance of the booking.



RESTAURANT
Discover the Value of Good Eating

A Selection of Set-Price Menus

Hours of Business:

Mon – Sat

12noon – 10.30pm

Sunday – 4.30 – 9.30pm

The Restaurant capacity:

Ground Floor – 70/80 covers

The Gallery – 30 covers

VIP Loft – 16 MAX covers

Cellar Function Bar – up to 50 covers

97/99 Candleriggs

Glasgow

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