

# Lunch Menu

## Grilled Sourdough Toasties

Served with side salad (GF available)	
Add a mug of soup	2.50
<b>Scottish Mild Cheddar &amp; Smoked Ham [2,4,7]</b>	8
Glen's Farm cheddar with smoked Lanarkshire ham	
<b>Tuna Melt [2,4,5,7]</b>	9
Tuna with melted Scottish cheddar	
<b>Vegan Smoked Applewood [2] </b>	7
Melted Scottish cheddar with sweet pickle	

## Chef's Plates

<b>Smoked Mackerel Potato Salad [4,5,9] (GF)</b>	12
West Coast Scottish smoked mackerel with a warm potato salad, mustard dressing	
<b>Heritage Tomato &amp; Burrata [2,7] (V) (GF)</b>	14
Heritage tomatoes, creamy burrata, basil emulsion, garlic rubbed sourdough	
<b>Fried Pork Belly &amp; Asian Slaw [10,11,12,13] (GF)</b>	11
Crispy pork belly, asian slaw, sweet chilli dressing	
<b>Flat Iron Steak Sandwich [2]</b>	17
300g flat iron steak, toasted sourdough ciabatta, chimichurri & crispy onions	
<b>Aubergine Schnitzel [2] </b>	14
Golden fried aubergine, harissa yoghurt & charred lemon	

## Weekly Plates

Ask your server for details

<b>Soup of the Day (V) (GF)</b>	6.5
Chef's homemade soup, sourdough bread & butter	
<b>Smashed Burger (GF available)</b>	13
Weekly changing burger, fries or salad	
<b>Pasta of the Week [2] (GF available)</b>	15
Our weekly changing De Cecco pasta	

## Sides

<b>Gordal Olives (GF) </b>	4
<b>Triple Cooked Truffle Parmesan Fries [7] (V) (GF)</b>	5
<b>Crispy Fries (GF) </b>	4
<b>Seasonal Side Salad (GF) </b>	4

 100% PB Plant-based dish | (V) Vegetarian dish | (GF) Gluten Free

[1 Celery] [2 Gluten] [3 Crustaceans] [4 Eggs] [5 Fish] [6 Lupin] [7 Milk] [8 Molluscs]  
[9 Mustard] [10 Nuts] [11 Peanuts] [12 Sesame] [13 Soya] [14 Sulphites]



# Good Evening Glasgow

## To Begin

**Scottish King Scallops [5,7,13] ** 16.50  
Seared Scallops, Apple Butter, Diced Chorizo, Edamame Beans

**Antica Charred Artichoke [10] ** 11  
Grilled Artichoke, Romesco, Citrus Vinaigrette

**Grand Fish Croquette [2,4,5,7] ** 14  
Scottish White Fish, Mixed Herbs, Garlic Lemon Aioli

**Heritage Tomato & Burrata [2,7] (V)** 14  
Heirloom Tomatoes, Creamy Burrata, Basil Emulsion

## Mains

**Pressed Pork Belly [2]** 18  
Slow Cooked Pork Belly, Smashed New Potatoes, Minted Peas

**Mackerel Fillet Risotto [1,2,5,7,14] ** 19  
Crispy-skinned Scottish Mackerel, Wild Mushroom and Butternut Barley Risotto

**Rose Harissa Aubergine Schnitzel [2] ** 14  
Pan-fired Aubergine, Rose Harissa Coconut Yoghurt, Charred Lemon

**Braised Beef Short Rib [1,7]** 25  
Braised Short Rib, Red Wine Reduction, Glazed Rainbow Carrots and Roast Parsnips

**300g Flat Iron Steak [4,7] ** 21  
Hand Cut Fries, Tender Stem & Field Mushrooms  
Choice Of Chimichurri, Peppercorn Or Béarnaise Sauce

## Sides

**Gordal Olives ** 4

**Market Vegetables [7] ** 4

**Sourdough Bread with Oil & Butter [2,7] (V)** 3.50

**Hand Cut Truffle Parmesan Fries [7] (V)** 5

## Desserts

**Caramelised Pineapple Tarte Tatin [2,4,7] ** 11  
Golden Pineapple Tarte With Vanilla Ice Cream

**Chocolate Raspberry Mousse ** 13  
Dark Chocolate Mousse, Raspberry Liqueur With A Candied Orange Crumb

 Local Hero |  Plant based dish | (V) Vegetarian dish |

[1 Celery] [2 Gluten] [3 Crustaceans] [4 Eggs] [5 Fish] [6 Lupin] [7 Milk] [8 Molluscs] [9 Mustard] [10 Nuts] [11 peanuts] [12 sesame] [13 Soya] [14 Sulphites]

