



## Starters

Prawn cocktail made with juicy Atlantic prawns and our house sauce	<b>£6.95</b>
Pan-fried Foie Gras on toasted brioche	<b>£13.75</b>
<i>Wonderful with a glass of chilled Coteaux du Layon</i>	<i>£5.95</i>
Smoked duck breast with fruit chutney and micro herb salad	<b>£7.25</b>
Smoked salmon from Uig Lodge on the Isle of Lewis served with capers, red onion & lemon	<b>£10.25</b>
Scottish mussels, cooked with white wine, shallots, garlic, herbs & cream	<b>£7.90</b>
Tuna & scallop sashimi with pickled plums & Ponzu sauce	<b>£12.50</b>
Hand rolled sushi with Spicy Tuna or Cucumber & Avocado or Foie Gras & Chives	<b>£9.95</b> <i>£13.50</i>
Mamma Antonia Stott's Caponata, Sicilian dish of aubergine, onions, celery, capers, pine nuts, grapes and olives in a sweet & sour, agro dolci, tomato dressing	<b>£6.90</b>
MacSween's Haggis, clapshot and whisky sauce. <i>Haggis takes about 20 minutes</i>	<b>£6.90</b>
Soup of the day	<b>£3.70</b>
Tomato, buffalo mozzarella & avocado salad	<b>£6.50</b>
Poached duck egg, & Stornoway black pudding on a toasted muffin with truffled hollandaise	<b>£7.25</b>
Bang Bang chicken, Szechwan salad with cucumber, spring onions, sesame, peanut & chilli sauce	<b>£6.50</b>

## Hot Drinks

Americano	£2.50
White coffee	£2.75
Cappuccino	£2.95
Latte	£2.95
Espresso	£1.95
Macchiato	£2.10
Hot chocolate	£2.95
English breakfast tea	£2.25
Herb & Fruit teas	£2.25
Liqueur coffee	£6.95

We have a large selection of fine liqueurs from all over the world, please ask your server for details of our range.



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Proud Winner of the first ever Glasgow Awards for  
'Best Restaurant of the Year 2015'

Winner of 'Best Cocktail List' at the Scottish Bartenders  
Network Awards 2014

Winner of the 'Auchentoshan Spirit of Glasgow Award'



Guy's Restaurant & Bar, 24 Candleriggs, Merchant City, Glasgow, G1 1LD  
Tel: 0141 552 1114 Fax: 0141 552 3718 Website: [www.guysrestaurant.co.uk](http://www.guysrestaurant.co.uk) Email:  
[info@guysrestaurant.co.uk](mailto:info@guysrestaurant.co.uk)



We prepare all our food just for you;  
a little patience may be required.

We will be delighted to discuss the menu  
and assist with your selection.

Any of our food may contain nuts or nut products.  
If you have any food allergies please inform your server.

ENJOY

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## Mains

Steak tartare, raw Angus beef fillet hand minced, raw egg yolk, seasonings & thin chips	<b>£14.80 / £27.90</b>
Calf's liver, onion & mash, from our veal man in the Borders, fried in butter & raspberry wine vinegar	<b>£8.90 / £15.75</b>
Scottish lemon sole fillet, either pan fried in butter or in fresh breadcrumbs	<b>£18.75</b>
Fillet of sea bass with a roast red pepper sauce	<b>£17.80</b>
Mince and tatties, best minced Scotch beef with creamy mashed potatoes	<b>£13.60</b>
Steak pie, diced Scotch beef with or without sausage or black pudding	<b>£13.60</b>
<i>Great with a bottle of Harvistoun Old Engine Oil</i>	<i>£4.25</i>
Aberdeen Angus fillet steak, born and bred in the Highlands, griddled as you like, served with a port and balsamic reduction	<b>£31.50</b>
Prime Aberdeen Angus sirloin, solely from Scotch herds, best medium rare, with béarnaise sauce	<b>£27.90</b>
Veal escalope, from the Scottish Borders, pan fried with lemon zest, garlic, chilli & parsley or fried in fresh breadcrumbs	<b>£18.75</b>
Veal T-bone from the Scottish Borders, griddled & oven roasted served with wilted spinach & a Marsala & Balsamic reduction.	<b>£28.90</b>
<i>Great with a bottle of Monteiths Summer Ale</i>	<i>£4.65</i>
Oven roasted shank of Highland Lamb with a redcurrant & mint gravy	<b>£18.90</b>
Rack of Highland Lamb roasted with garlic and rosemary, mint and served with our own glaze	<b>£27.90</b>
Saddle of French Rabbit, with braised cabbage, porcini, lemon, cream & Pernod	<b>£19.50</b>
Wild Highland Venison fillet served with orange teriyaki sauce & spicy puy lentils	<b>£25.90</b>
Seared duck breast with porcini & chives, drizzled in aged Balsamic vinegar and olive oil	<b>£18.75</b>

## Sides

Mashed Rooster potatoes	<b>£3.40</b>
Hand cut chips	<b>£3.40</b>
New potatoes	<b>£3.40</b>
Dauphinoise potatoes	<b>£3.40</b>
Caramelised carrots	<b>£3.40</b>
Asparagus – hot or cold	<b>£6.00</b>
Homemade minted mushy peas	<b>£2.40</b>
Baby spinach	<b>£3.75</b>
Tomato and red onion salad	<b>£5.25</b>
Green salad	<b>£5.25</b>
Garlic Bread	<b>£3.60</b>
Guys 'Mac n Cheese'	<b>£4.25</b>

### Sauces £2.20

Garlic butter
Porcini
Peppercorn
Orange Teriyaki
Hollandaise
Béarnaise

*Choose from boiled new potatoes, creamy mash, salad or hand-cut chips with all main courses*



## Desserts

Panna Cotta: Delicious soft creamy dessert made to the recipe of my good friends at Valvona & Crolla in Edinburgh	<b>£6.25</b>
Doris's recipe Pavlova: Smothered in soft cream, berries and maple syrup <i>Wonderfully complemented with a glass of our Pink Muscat</i>	<b>£6.50</b> £7.00
Guy's Fabulous Fruit Crumble: Apple, pineapple, mango, cranberries, blueberries and apricots under a thick crumble topping with a choice of our vanilla custard, ice cream or fresh cream	<b>£6.25</b>
Guy's Cheesecake & ice cream: Baked in our kitchen, Please ask your server for today's Flavour	<b>£6.25</b>
Crème Brûlée; The traditional Trinity Cream recipe, divine	<b>£6.50</b>
Sticky Toffee Pudding: Our version of this popular dessert with treacle toffee sauce & ice cream	<b>£6.25</b>
Bread and Butter Pudding: Panettone, brioche and Amarena cherries combine to create this fabulous pudding with a choice of our vanilla custard, ice cream or fresh cream <i>Wonderfull with a glass of semmillon Grandjo Late Harvest</i>	<b>£6.25</b> £12.00
Swalley Berries: Fresh woodland berries dressed with maple syrup, lemon juice & a splash of the Water of Life	<b>£5.50</b>
Guy's own recipe ice creams: Made with the purest natural ingredients, ask your server about today's flavour's ~With fresh fruit ~With the famous Swalley Berries	<b>£4.50</b> <b>£6.00</b> <b>£6.50</b>
The Cheese Board; Please ask your server for today's Selection <i>Malamado Sweet Malbec £4.00      Delaforce Tawny Port £5.50</i>	<b>£9.95</b>

## Spaghetti & Risottos

### Ravioli

*Famous, fresh, & hand made here in Guys*

Spinach & Ricotta with Parmesan, chive & cream sauce	<b>£6.75 / £12.50</b>
Duck, honey & mustard with a cream of fennel sauce	<b>£9.75 / £18.50</b>
West Coast crab & horseradish with a lobster cream	<b>£12.50 / £23.00</b>
Italian Sausage & Pesto in a spicy tomato basil sauce	<b>£9.75 / £18.50</b>

### Risotto

With Monkfish & scallop	<b>£12.00 / £20.50</b>
With Chilli Chicken <i>THIS IS A SEARINGLY HOT DISH</i>	<b>£18.50</b>

### Spaghetti, al dente

With strips of Scotch beef fillet, porcini, garlic, chillies & extra virgin olive oil	<b>£19.50</b>
With porcini sauce	<b>£7.50 / £12.00</b>
With Ragu, the rich meat sauce from Bologna made with minced veal & pork	<b>£7.50 / £12.00</b>
With spicy Italian sausage	<b>£7.50 / £12.00</b>
With tomato, basil & cream sauce	<b>£6.50 / £11.00</b>
With freshly made pesto	<b>£6.50 / £11.00</b>
With mussels, prawns and scallops drenched in lots of olive oil, garlic, & parsley	<b>£12.00 / £20.50</b>