



Market Menu

Assorted breads £1.50pp

Soup of the day

Please ask your server what's in today's pot

Prawn cocktail

Juicy Atlantic prawns with a dollop of Marie Rose sauce & buttered brown bread

Smoked Mackerel

Tarragon & lemon aioli, caper & pimento salsa & pickled radish.

Starters

Duck Liver pate

Homemade smooth pate with charred oranges, Balsamic onions & melba toast

Buffalo Mozzarella

with a mixed tomato salad dressed with olive oil

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Olives £2.50

The Glasgow Tapas

Steak pie, Mince 'n' tatties
haggis 'n' clapshot, Glasgow salad

Veggie Tapas

Mac'n'cheese, Rumbledethumps,
Veggie Haggis n' clapshot, salad

Carry-out Tapas

Lamb curry & flat bread, Chicken tikka
Salt & chili prawns, fried rice

Mains

Sirlion steak (£4 supplement)

Hand-cut chips, salad, port & balsamic reduction

Fish n' chips

Peterhead landed haddock, minted mushy peas,
hand-cut chips, pickled onion & tartar sauce

Spaghetini

Veal & Pork Ragù

Pietros spicy Italian sausage in a creamy tomato base
Tomato, basil & cream

Basil pesto

Cream & porcini mushroom

Sweets

Chocolate brownie

With strawberry ice cream

Vanilla pannacotta

Impeccably wobbly with amarena cherry syrup

Sticky toffee pudding

with vanilla ice cream

Bake of the day

Please ask your server for today's cake

2 courses 15.95 3 courses 18.95

Grand Glasgow tapas

Steak pie, mince 'n' tatties, haggis 'n' clapshot, haddock goujons, minted mushy peas,
mac 'n' cheese, prawn cocktail, black pudding tattie scone & scallop, Glasgow salad

£50 inc. a bottle of market wine (serves 2)

Market wines

	small	Medium	Large	Bottle
Umbrele, Merlot, Romainia				
Calusari, Pinot grigio, Romainia	£4.75	£5.60	£6.50	£18.95
Calusari, Pinot grigio Rose, Romainia				

Please let your server know of any allergies you may have prior to ordering
Parties of 8 & over are subject to a 12% service charge