



Sunday 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

Homemade Ravioli

Filled with beetroot & Feta cheese, in a sage Butter sauce

Starters

Olives £2.50

Duck Liver pate

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

Buffalo Mozzarella

with a mixed tomato salad dressed with olive oil

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, Tandoori spiced
Chicken, salt & chili prawns, fried rice

Mains

Roast Sirloin of Beef

Served with roast & mashed tatties, carrots, turnip,
peas, Yorkshire pudding & horseradish sauce

Roast Chicken

Served with roast & mashed tatties, carrots, turnip
peas & Yorkshire pudding

Fish 'n' chips

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

Chocolate brownie

With strawberry ice cream

Vanilla ice cream

With Scottish strawberries

Sweets

Mixed fruit Crumble

with homemade vanilla custard

Bake of the day

Please ask your server for today's cake

2 courses 16.95 3 courses 19.95

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