

Draught

WEST St Mungo 4.9% (Glasgow)	4.3
Hop House 13 5% (Dublin)	4.3
Birra Moretti 4.6% (Italy)	4.5
Belhaven Best 3.2% (Dunbar)	3.2
Tennents Lager 4% (Glasgow)	3.3
Guinness 4.2% (Dublin)	3.5
Blue Moon Wheat Ale 5.4% (Colorado)	5.5
Strongbow Original 4.5% (England)	3.4
Strongbow Dark Fruits 4% (England)	3.8

Bottled

Becks 4.8% (Germany)	2.5
Miller 4.7% (Czech Republic)	2.5
Corona 4.5% (Mexico)	3
Budweiser 4.5% (UK)	2.5
Seasonal Ale	£PV
Alcohol Free Beer	£PV
Rekorderlig Mixed Berries 4% (Sweden)	3.9
Rekorderlig Strawberry & Lime 4% (Sweden)	3.9
Magners 4.5% (Ireland)	3.6
Alcohol Free Cider	£PV

House Pours

Smirnoff Red Label 37.5%	2.3
Gordons London Gin 37.5%	2.3
Gordons Pink Gin 37.5%	2.8
Bacardi Carta Blanca 37.5%	2.3
Captain Morgans Spiced Gold 35%	2.3
Famous Grouse 40%	2.6

Vodka

Smirnoff Red Label 37.5%	2.3
Stolichnaya 40% (Russia)	3
Absolut Vodka 40% (Sweden)	3.5
Grey Goose 40% (France)	3.9
Grey Goose L'Orange 40% (France)	3.9

Whisky

Whyte & Mackay Blended Scotch 40% (Scotland)	2.6
Famous Grouse Blended Scotch 40% (Scotland)	2.6
Jameson 40% (Ireland)	3.5
Black Bottle Blended Scotch 40% (Scotland)	3.2
Laphroaig 40% (Islay)	3.6
Jura Single Malt 40% (Islay)	3.7
Macallan Gold Single Malt 40% (Craigellachie)	4
Highland Park 12yo Single Malt 40% (Orkney)	4.3

Gin

Gordons London Dry 37.5% (London)	2.3
Gordons Pink Gin 37.5% (London)	2.8
Bombay Sapphire 40% (Hampshire)	3.5
Boe Violet 41.5% (Stirling)	3.7
Boe Passion 41.5% (Stirling)	3.7
Brockmans 40% (London)	3.6
Edinburgh Classic 43% (Edinburgh)	3.6
Edinburgh Cannonball 57.2% (Edinburgh)	3.9
Edinburgh Liqueur Range (Edinburgh)	3.5
Hendricks 41.4% (Girvan)	3.6
Rock Rose Original 41.5% (Dunnet Bay)	3.6
Tanqueray 43.1% (London)	3.6
Tanqueray Sevilla 41.3% (London)	3.9
McLeans Gin Range (Strathaven)	£PV
Mermaid Small Batch 42% (Isle of Wight)	3.8
Isle of Harris Gin 45% (Isle of Harris)	3.8
Eden Mill Original 43% (St Andrews)	3.6
Botanist Gin 46% (Islay)	3.8
Seedlip Garden 108 Non Alcoholic (London)	2.2

Rum

Havana Club 7yo 40% (Cuba)	3.9
Mount Gay 40% (Barbados)	3.5
OVD Demerara Rum 40% (South America)	3
Sailor Jerry Spiced 40% (Caribbean)	3.5
The Kraken Black Spiced Rum 40% (Caribbean)	3.6

Cocktails

McLean's Floral Bramble	5
McLeans Floral Creme De Casis Lemon	
Mojito	5
Bacardi Lime Mint Soda	
Passionfruit Martini	5
Vanilla Vodka Passionfruit Orange	
Served with Prosecco	
Frozen Daiquiris	5.5
Mango Rum Triple Sec	
Strawberry Rum Lime	

Softs

Appletiser	1.9
Coca Cola	1.9
Coke Zero	1.8
Diet Coke	1.8
Irn Bru	1.8
Irn Bru SugarFree	1.8
Sprite Zero	1.8
Still/Sparkling Water	1.8

Mixers

Schweppes Tonic 125ml	1.5
Schweppes Slimline 125ml	1.5
Schweppes Signature Cucumber Tonic 200ml	2
Fevertree Mediterranean Tonic 200ml	2
Schweppes Ginger Beer 200ml	2
Schweppes Ginger Ale 200ml	2
Schweppes Bitter Lemon 200ml	2

Sparkling

Conti D'Arco Prosecco (North East Italy)		
125ml	5	750ml
		19.5
Chapel Down Classic Brut (England)	40	
Chapel Down Brut Rose (England)	45	

White

175ml. | 250ml | Bottle

Parini Pinot Grigio (Italy)	4.2 4.7 13.5
Granfort	4.3 4.8 14
Chardonnay (France)	4.5 5 15.5
Southern Rivers	
Marlborough	
Sauvignon Blanc (New Zealand)	

Red.

175ml. | 250ml | Bottle

Berri Estates Shiraz (South Eastern Australia)	4.2 4.7 13.5
Granfort Merlot (France)	4.3 4.8 14
Luna Del Sur Malbec (Argentina)	4.5 5 15.5

Rose

175ml. | 250ml | Bottle

Wicked Lady White Zinfandel (California)	4.2 4.7 13.5
Cullnian View Chenin Blanc Rose (South Africa)	4.3 4.8 14

Small Plates

Small Board | 4

Olives, Bread, Extra Virgin Olive Oil

Large Board | 8

Charcuterie Selection, Cheese Selection, Olives, Jalapeños, Artisanal Bread & Extra Virgin Olive Oil

Haggis Bon Bons | 5.5

Red Onion Marmalade, Whisky Sauce, Leaves with Mustard Vinaigrette

Fried Chicken | 5

Juicy chunks of Crispy Soy & Garlic Fried Chicken, Homemade Mayonnaise

Soup of the Day | 4

Served with Artisanal Bread and Butter

Crispy Tortilla Nachos | 4.5

Mozzarella, Cheddar, Jalapeños, Pico de Gallo Salsa, Guacamole, Sour Cream

Optional Meat:

Al Pastor Pork | 2

Sweet, Smoked & Spiced Pork Shoulder Slices

Beef Barbacoa | 2

Tender & Rich, Traditional Slow Cooked Beef the Mexican way

Fajita Chicken | 2

Skillet cooked Chicken, rubbed with Mixed Herbs and Spices.

Sides

French Fries

Choice of:

Original | 2.5

Rosemary & Sea Salt | 3

Truffle, Black Pepper, Grana Padano, Parsley | 3

Hand Cut Chips | 3.5

Hand Cut Potatoes fried in Rich Beef Dripping

Light Bites

Chicken Wrap with Fries | 6.5

Breaded Chicken, Lettuce, Shredded Cabbage, Red Onion, Tomato, Spiced Aioli

Triple Stacked Club Sandwich with Fries | 8.5

Toasted Bloomer, Grilled Chicken, Streaky Bacon, Tomato, Spring Onion, Lettuce, Homemade Mayonnaise, Pesto

Steak Sandwich with Fries | 10.5

Flank Steak, Garlic Butter, Red Onion Marmalade, Leaves with Mustard Vinaigrette

Two Soft Shell Tacos | 9

Choice of filling served in warm Corn Tacos with Red Onion, Avocado, Jalapeño, Pomegranate, Pico de Gallo Salsa, Coriander

Fish Goujon

Crispy Battered White Fish Fillets

Al Pastor Pork

Sweet, Smoked & Spiced Pork Shoulder Slices

Beef Barbacoa

Tender & Rich, Traditional Slow Cooked Beef the Mexican way

Fajita Chicken

Skillet cooked Chicken, rubbed with Mixed Herbs and Spices.

Chicken Wings | 5 - 9

6 or 12 Chicken Wings tossed in Homemade Sauce and baked until sticky.

Homemade BBQ

Sweet & Tangy American Classic

Korean Samjang

Spicy, Salty, and Slightly Nutty

Onion Rings | 3.5

Garlic Baguette | 3.5

Crusty Baguette sliced and roasted with Homemade Garlic and Parsley Butter.

Optional:

Mozzarella | 0.5

Mixed Salad | 3

Leaves and Vegetables tossed with a Mustard Vinaigrette

Large Plates

Mac & Cheese | 10

Creamy Mac & Cheese, Crispy Pancetta, Grana Padano Crust, Garlic Baguette

Steak Pie | 12.5

Slow Cooked Steak & Ale Pie, Puff Pastry Lid, Hand Cut Chips, Leaves with Mustard Vinaigrette

Fish & Chips | 12.5

Market bought Fillet of Fish, Breaded, Battered or Pan Fried
Hand Cut Chips, Pea Puree, Homemade Tartar Sauce, Charred Lemon

Beef Burger with Fries | 11

Locally sourced Beef, ground and hand pressed into a thick burger patty, served slightly pink
Toasted Bun, Cheddar, Mozzarella, Crisp Streaky Bacon, Creamy Burger Relish, Salad

Fajitas | 11 - 12.5

Choice of **Chicken** or **Steak**, rubbed with Mixed Herbs and Spices, served sizzling with Vegetables, Guacamole, Sour Cream, Pico de Gallo Salsa, Shredded Cheddar & Mozzarella, Warm Tortillas

Sweets

Selection of New Lanark Ice Creams | 4.0

3 scoops of your choice - ask your server for today's options

Chef's Cheesecake | 4.0

Cheese Platter | 6.5

George Mewes Cheeses with Chutney & Oatcakes.

Chocolate Brownie | 4.5

With Candied Orange Ice Cream