

RESTAURANT
fourteen

50

Drinks

Draught

WEST St Mungo 4.9% (Glasgow)	4.4
Ice Breaker Pale Ale 4.5% (England)	3.8
Birra Moretti 4.6% (Italy)	4.5
Belhaven Best 3.2% (Dunbar)	3.3
Tennents Lager 4% (Glasgow)	3.4
Guinness 4.2% (Dublin)	3.6
Blue Moon Wheat Ale 5.4% (Colorado)	5.5
Strongbow Original 4.5% (England)	3.4
Strongbow Dark Fruits 4% (England)	3.6

Bottled

Becks 4.8% (Germany)	2.5
Miller 4.7% (Czech Republic)	2.5
Corona 4.5% (Mexico)	3.0
Budweiser 4.5% (UK)	2.5
Coors Light 4.2% (USA)	2.8
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%	2.7
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)	3.0
Absolut Vodka 40% (Sweden)	3.5
Grey Goose 40% (France)	3.8
Grey Goose L'Orange 40% (France)	3.8

Whisky

Whyte & Mackay Blended Scotch 40% (Scotland)	2.6
Famous Grouse Belnded 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)	4.0
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)	3.5
Boe Passion 41.5% (Stirling)	3.5
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)	3.6
McLeans Gin Range (Strathaven)	£PV
Mermaid Small Batch 42% (Isle of Wight)	3.8
Isle of Harris Gin 45% (Isle pf Harris)	3.8
Eden Mill Original 43% (St Andrews)	3.6
Botanist Gin 46% (Islay)	3.6
Seedlip Garden 108 Non Alcoholic (London)	2.2

Rum

Havana Club 7yo 40% (Cuba)	3.6
Mount Gay 40% (Barbados)	3.5
OVD Demerara Rum 40% (South America)	3.0
Sailor Jerry Spiced 40% (Caribbean)	3.5
The Kraken Black Spiced Rum 40% (Caribbean)	3.5

Cocktails

Frozen Daiquiris - All blended with Bacardi Carta Blanca, Sugar, Lime & Ice	5.95
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- Strawberry
- Mango
- Pineapple

Martinis - All mixed with Smirnoff Vodka	5.5
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- Passionfruit Martini
- French Martini
- Espresso Martini

Strathaven Favourites

Aperol Spritz	4.75
Orange Mimosa	4.75
Strawberry Mimosa	4.75
Kir Royale	4.75
Pink Gin & Hooch	5.5
Venom	7.95

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
Fevertree Mediterranean Tonic 200ml	2.0
Schweppes Ginger Beer 200ml	2.0
Schweppes Ginger Ale 200ml	2.0
Schweppes Bitter Lemon 200ml	2.0
Schweppes Orange Juice 200ml	2.0
Schweppes Pineapple Juice 200ml	2.0
Britvic Cranberry Juice 200ml	2.0

Sparkling

Conti D'Arco Prosecco (North East Italy)

Glass	Bottle
4.95	16.95

Chapel Down Classic Brut (England)
39.95

Cremant De Loire, Blanc de Blanc (France)
32.50

Bottega Gold, Prosecco (Italy)
25.95

Bottega Rose Gold, Prosecco (Italy)
25.95

White

175ml. | 250ml | Bottle

Wicked Lady Pinot Grigio (USA)	3.75 4.75 12.50
Pulpo Sauvignon Blanc (New Zealand)	4.2 5.2 14.95
Granfort Chardonnay (France)	3.95 4.95 12.95
Enrico Serafino Gavi di Gavi (Italy)	- - £19.95

Red.

175ml. | 250ml | Bottle

Luna Del Sur Malbec (Argentina)	4.1 5.1 14.5
J Moreau et Fils Merlot (France)	3.9 4.9 13.95
Chalk Hill Luna Shiraz (Australia)	- - 19.95
The Guv'nor Tempranillo (Spain)	- - 15.95

Rose

175ml. | 250ml | Bottle

Wicked Lady White Zinfandel (California)	3.8 4.8 13.5
Parini Pinot Grigio Rosato (Italy)	- - 13.95

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Food

To Start...

Scottish Smoked Salmon | 6.5

Capers, lemon, Rocket leaves with
Bread & Salted Butter

Charcuterie & Cheeses | 12

Meats & Cheese Selection, Olives, Toasted
Bread, Extra Virgin Olive Oil, Butter (Serves 2)

Chicken Wings | 5.5

Steam Cooked and baked until crispy in either
Barbecue, Sweet and Spicy Siracha or Hot
Sauce

Fried Chicken or Cauliflower | 5.5

Juicy chunks of Chicken Thigh or Cauliflower
(Ve) marinated in garlic, ginger and soy sauce
with Barbecue Sauce

Seasonal Soup | 4

Served with Bloomer Bread and Butter

Crispy Tortilla Nachos (V) | 5.5

Freshly Fried Tortilla Chips, Mozzarella, Cheddar,
Jalapeños, Salsa, Guacamole & Sour Cream

Optional Meat:

Beef Barbacoa | 2.5

Tender & Rich, Traditional Slow Cooked Beef the
Mexican way

Fajita Chicken | 2.5

Chicken Thigh, rubbed with Mixed Herbs and
Spices.

Sandwiches

On Toasted White Bloomer

Classic BLT | 6

Bacon, Lettuce, Tomato and
Mayonnaise

Chicken Club | 6

Grilled Chicken, Streaky Bacon, Tomato, Lettuce,
Mayonnaise, Pesto

Beef Barbacoa | 7

Our Beef Barbacoa, Garlic Butter & Tomato
Salsa on Toasted Bloomer

Add a Small Soup or Chips for £2

Flatbreads

Freshly Baked Garlic and Herb Flatbreads

Ham Hock | 7.5

Slow Cooked Ham Hock with Buffalo Mozzarella
& Rocket Leaves Dressed with a Honey and
Mustard Dressing

Pulled Chicken | 7.5

Pulled Sweet Chilli Chicken with Rocket Leaves
and Grada Padano

Beef Barbacoa | 8

Our Beef Barbacoa, Tomato Salsa and Soured
Cream

Mozzarella & Pesto (V) | 7.5

Buffalo Mozzarella, Sliced Tomato with Rocket
Leaves, Green Pesto and Grada Padano

Larger Plates

Mac & Cheese (V) | 9

Creamy Mac & Cheese, Grana Padano Crust,
Garlic Baguette

Steak & Ale Pie | 11

Slow Cooked Steak & Ale Short Crust Pastry Pie,
House Chips, Seasonal Vegetables & Gravy

Fish & Chips | 11.5

J Moffat & Sons Fillet of Haddock in our Beer
Batter or Pan Fried with House Chips, Tartar
Sauce & Lemon

Aberdeen Angus Burger | 10

Hand pressed Aberdeen Angus Steak Burger in a
Brioche Bun topped with Cheddar, Crisp Streaky
Bacon, Onion Rings & Salad served with House
Chips

Fajitas | 10

Choice of **Chicken** or **Halloumi (V)**, rubbed with
Mixed Herbs and Spices, served sizzling with
Vegetables, Guacamole, Sour Cream, Salsa,
Shredded Mozzarella & Warm Tortillas

Lasagne | 9.5

Fresh pasta sheets layered with Bolognese and
Bechamel Sauces, grilled with Mozzarella and
Grada Padano and served with a Garlic
Baguette

Sides

Skin on Fries

Choice of:

Original | 2.5

Truffle, Black Pepper, Grana Padano, Parsley | 3.5

House Chips | 3

Hand Cut Potatoes, twice cooked

Onion Rings | 3

In a Beer Batter

Garlic Baguette | 2.5

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

Optional:

With Mozzarella | 3

Mixed Salad | 3

Mixed salad with a honey and mustard dressing

To Finish...

Warm Chocolate Brownie | 5

Salted Caramel Sauce & Vanilla Ice
Cream

Cheese Selection | 8

Selection of Scottish Cheeses with Chutney and
Crackers

New Lanark Ice Creams | 4.5

Belgian Chocolate, Wild Strawberry or Vanilla
Pod

Chefs Cheesecake | 5

Please see our Specials Board for todays choice

*Please let us know of any
allergies/dietrary requirements*

Hot Drinks

Cappuccino | 1.8

Latte | 1.8

Flat White | 1.8

Americano | 1.7

Tea | 1.7

Hot Chocolate | 2.0
