



LOCAL SEASONAL FRESH

Working with local producers wherever possible, our menu has been created to reflect the Scottish larder that surrounds us. We source high quality ingredients and all dishes are freshly prepared in house.

STARTERS

- FRESH HOMEMADE SOUP..... £4.95
- CHICKEN LIVER PARFAIT.....£5.95
apple and ale chutney, toasted brioche
- RITCHIE'S OF ROTHESAY SMOKED SALMON..... £7.50
capers, shallots, avocado oil, rye bread
- MACLEOD & MACLEOD'S ORIGINAL STORNOWAY
BLACK PUDDING.....£6.50
crispy hen's egg

- ROASTED BEETROOT CRUMBLE.....£6.50
Mozzarisell vegan cheese crumb
- SCOTTISH SEARED SCALLOPS.....£8.95
peanut purée, celeriac remoulade, lime and dill oil
- HEIRLOOM TOMATO & MOZZARELLA CROSTINI£5.95
basil pesto
- SCOTCH BEEF FILLET CARPACCIO.....£8.50
rocket, lemon, horseradish

MAINS

- LAMB RUMP..... £15.95
3 bean and chorizo cassoulet, diced potatoes
- PUY LENTIL AND CAULIFLOWER CURRY..... £10.50
crispy kale, coconut rice
- MUSHROOM AND TRUFFLE MEZZALUNA PASTA.....£11.50
asparagus, peas, red pepper pesto
- PANCETTA WRAPPED MONKFISH.....£16.50
sautéed potatoes, spinach, tomato and basil butter
- GAMMON STEAK.....£14.50
fries, tomato, onion ring, fried egg

- GUINEA FOWL..... £15.95
wild mushrooms, celeriac mashed potatoes,
mustard and tarragon cream
- RAINBOW TROUT.....£14.95
saphire, sweet potato, toasted almonds, lettuce cream
- HALLOUMI AND BUTTERNUT SQUASH SALAD.....£10.50
courgette, walnuts, maple and sundried tomato dressing
- CHICKEN AND AVOCADO SALAD.....£10.50
dried cranberries, pumpkin seeds, feta cheese

GRILL

Our beef is sourced from Campbell Brothers, a traditional Scottish butcher offering a full range of freshly prepared meat. All meat is cut to our specification, overseen by a Master butcher. We offer top quality, locally reared beef, which has been hung and aged, offering maximum flavour to create the perfect steak. The meat quality is demonstrated through a Royal Warrant as providers of meat.

- SIRLOIN 8oz.....£22.50
- RIB EYE 8oz.£23.50
- FILLET 8oz.....£28.50
- MINUTE 8oz£15.50



Served with twice cooked chips and a sauce of your choice: peppercorn, béarnaise, garlic butter or horseradish cream.

FAVOURITES

- STEAK PIE..... £11.50
vegetables, mashed potatoes
- SCAMPI IN A BASKET.....£10.50
fries, side salad
- CHICKEN SCHNITZEL BURGER.....£12.50
pretzel bun, lettuce, tomato relish, coleslaw, fries

- STRATHAVEN ALE BEER BATTERED HADDOCK..... £11.95
chips, bashed peas, lemon
- MACARONI CHEESE.....£9.95
garlic bread
- S.H. BURGER.....£12.50
pretzel bun, lettuce, tomato, relish, fries

ROAST SPECIALITY

We are working closely with our local farmers and are blessed with incredible quality right on our doorstep in Strathaven.

St Brides Farm is a small family run business by Robert and AJ who breed slow-growing, flavourful birds.

- ST BRIDES CHICKEN (1.8 - 2kg).....£14.50 per adult
£7.25 per child



1 bird is suitable for 4 people. Served with our homemade stuffing, Yorkshire puddings, vegetables, roast potatoes, mashed potatoes and gravy. (Smaller birds can be arranged).

Pre-booked tables only (48 hours notice required)

SIDES £3 each

- TWICE COOKED CHIPS
- MASHED POTATOES
- GARLIC GREENS
- COLESLAW
- MINI MAC AND CHEESE
- FRIES
- GARLIC BREAD
- HOUSE SALAD
- BREAD BASKET (£3.50)
- ROASTED CARROTS

