## - Vegetarian / Meat Soup of the Day / Cullen Skink (A Creamy Smoked Haddock and Potato Soup) Please check the blackboards or ask or ask your waitperson for today's soups

- Ramsay's of Carluke Haggis Fritter (vegetarian option available) with beetroot chutney and a herb dressing
- Isle of Skye Smoked Salmon on a Toasted Brioche with a Citrus & Herb Cream Cheese
- Warm Goat's Cheese & Red Onion Tart (V) with a tomato, black olive & basil dressing
- Ramsay's Belly of Pork & Duck Rillette with pickled vegetables and toast
- Home-Made Chicken Liver Parfait with Arran Oatcakes and Onion Marmalade
- Oven-Roast Breast of Chicken with a ham hough and pearl barley risotto
- Pasta Puttanesca with Garlic Bread (V) tomato concasse, olives, garlic, basil, chilli, capers, parmesan cheese & olive oil
- Cafe Source Old Favourites, choose from the following:
- Haggis & Clapshot Sausages, Rumbledethumps & Onion Rings Favourite of the Day (Please check blackboards)
- Slow Braised Daube of Beef with haggis rumbledethumps and roast vegetables
- Smoked Haddock Mac & Cheese topped with breadcrumbs and white truffle oil served with garlic bread
- Home-Made Beef Burger (Toppings £1 each Cheese, Bacon, Egg) served in a Bap, topped with Caramelised Onions. Served with Fries & Salad
- Home-Made Ramsay's Haggis Beef Burger served in a Bap with Peppercorn Sauce. Served with Fries & Salad
- Home-Made Spicy Pork & Black Pudding Burger served in a bap, topped with a fried egg
- 28 Day Dry-Aged Rib-Eye Steak (£9 Supplement) served with fries, onion rings, grilled tomato and Peppercorn Sauce
- Sticky Toffee Pudding with Butterscotch Sauce and Cream (with ice cream £1 extra)
- -Orkney Fudge Cheesecake with a berry compote
- Crème Brûlée with Raspberry Coulis and Shortbread
- Selection of Scottish Cheeses (£2 Supplement)
- Cafe Source Berry Mess with Shortbread

TWO COURSES - £13.95 THREE COURSES -£16.95