

Market Menu

TWO COURSES £19.95 per person

THREE COURSES £24.95 per person

Includes 125ml of Concha y Toro house wine or draught soft drink, or tea/coffee

Starters

Soup of the Day

Please see blackboards for today's soup

Cullen Skink

A creamy smoked haddock and potato soup

(All soups served with fresh bread)

Ramsay's of Carluke Haggis Pakora

With spiced onions and minted yoghurt

(Vegetarian option available)

Home-Made Chicken Liver Parfait

With Arran oatcakes and homemade chutney

Salmon Millefeuille

Fresh and smoked salmon, red onion and mayo on a potato salad

Ramsay's Black Pudding & Goat's Cheese Salad

With a walnut crumb and balsamic glaze

Ham Hough & Pork Croquette

With black pudding soil and mustard mayo

Warm Howgate Brie & Chutney Tart (v)

Topped with rocket

Mains

Beer Battered Fish & Chips

Served in a basket with French fries, mushy peas and tartare sauce

8 Hour Braised Daube of Beef

Rumbledethumps, roast veg and beef jus

Oven-Roast Breast of Chicken

Smoked bacon & pearl barley risotto and chicken jus

Medallions of Fillet Steak

+£3.00 Supplement

Dauphinoise potatoes, mushroom duxelle, peppercorn sauce and jus

Ramsay's of Carluke Belly of Pork

Dauphinoise potatoes, haggis and gravy

Fish of the Day

Please see our blackboards or ask your waitperson

Pan Fried Breast of Duck

+£2.00 Supplement

Fondant potato, seasonal veg and Pedro Ximenez jus

Roasted Vegetable & Basil Risotto (v)

Topped with Goat's cheese and oven-roast cherry tomatoes

For allergen advice please ask a member of staff. Gluten free menu also available.

The Market Menu cannot be combined with any other offer or menu.

Your table may be required back 120 minutes from your booked or seating time. Service not included, however a 10% service charge is added to tables of six or more.

Sides

All **£3.00**

Rumbledethumps (mashed potato with spring onion & cabbage), Fries, Roast Vegetables, Mixed Salad, Onion Rings, Basket of Bread

Desserts

Orkney Fudge Cheesecake

With a berry compote

Home-made Chocolate, Toffee, Fudge Sundae

Nutella, sticky toffee and Orkney fudge ice creams with a chocolate sauce

Sticky Toffee Pudding

With ice cream + **£1.00**

With butterscotch sauce and cream

Creme Brulee

With raspberry coulis and served with shortbread

Cafe Source Berry Mess

Served with shortbread

Dessert of The Day

Please see our blackboards or ask your waitperson

Selection of Scottish Cheeses

Howgate Brie, Mull of Kintyre Cheddar and Blue Cheese served with Arran oatcakes and chutney

Hot Drinks



Coffee

Filter Coffee	£2.00
Decaffeinated Coffee	£2.25
Espresso	£2.00
Double Espresso	£2.50
Espresso Macchiato	£2.50
Cappuccino	£2.75
Café Latte	£2.75
Americano (<i>Double Shot</i>)	£2.50
Decaffeinated Americano (<i>Double Shot</i>)	£2.50
Mocha	£2.95

Add an extra shot of Espresso + **£0.55**

Liqueur Coffees from **£4.95**

Hot Chocolate

Chocla d'Or Hot Chocolate **£2.75**

Tea

English Breakfast Tea	£2.00
Earl Grey Tea	£2.00
Fruit / Herbal Tea	£2.25

