

# CAFÉ SOURCE

Dinner Menu

3 Course.....£25.00 Per Person  
Includes a bottle of house wine per couple  
& Tea or Coffee

STARTERS

Soup of the Day  
(Always Vegan, Always Gluten Free)

Cullen Skink (GF Option)

Haggis, Neeps & Tatties Bhaji (or V Option)

Ham Hough Terrine, Piccalilli, Toast (GF Option)

Salmon Rillette, Lemon Crisp Capers & Cucumber  
(GF Option)

Whipped Goat's Cheese, Candied Walnuts & Croutons  
(GF Option, V)

## CAFÉ SOURCE FAVOURITES

Ramsay's of Carluke Haggis  
with rumbledethumps, onion jus &  
peppercorn sauce (or V Option)

Ramsay's Award-Winning Sausages  
with rumbledethumps, onion rings & gravy

Café Source Club Sandwich  
with chicken, spring onion in a honey mustard  
mayo, bacon, lettuce & tomato

Croque Monsieur  
with Ramsay's ham & gruyère cheese  
add egg (£1.00 supplement)

Home-Made Cheese Burger  
in a brioche bun (or V Option)

Extra toppings  
Bacon / Cheese / Egg / Peppercorn Sauce  
(£1.00 supplement each)

all our sandwiches & burgers include fries

## MAIN DISHES

Pan-Fried Sea Bass  
with warm potato, sun-blushed tomato &  
fennel salad with chorizo (GF)

Slow Braised Daube of Beef, red wine jus  
with roasted vegetables & rumbledethumps  
(£2 supplement)

Pan-Fried Breast of Chicken  
herb crushed potatoes, broccoli &  
a roast chicken jus (GF)

Ramsay's of Carluke Belly of Pork  
with haggis bonbon, carrot purée &  
rumbledethumps (or GF option)

Beetroot Tortellini, roast carrot puree, roast  
tenderstem broccoli, parsnip crisp &  
garlic cream (V)

## SIDES

Rumbledethumps	£3.00
Fries	£3.00
Roast Vegetables	£3.00
Mixed Salad	£3.00
Onion Rings	£3.00
Basket of Bread	£3.00

## DESSERTS

Orkney Fudge Cheesecake

Isle of Mull Cheddar & oatcakes(GF option)

Sticky Toffee Pudding with Butterscotch Sauce

Roast Pears, Whipped Marscapone Cream,  
Meringue & Almond Brittle (GF)

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