Sample Market Menu

**2 Course Menu £15.95 | Add Dessert £3**

*Monday to Friday 12 – 8pm | Saturday 12 – 4pm*

**Starters**

**Freshly Prepared Soup** v 4, 8

Artisan bread & butter

**Red Pepper Humous** (ve) 8,13

Chickpea humous topped with toasted pumpkin seeds,

pomegranate with grilled flatbread

**Oyster Mushroom Pate** 4,6,8,9

Candied walnuts, shaved parmesan, toasted crostini

**Poached Wild Salmon Mousse** 3,4,9

Cream cheese, coriander & lime, shredded gem lettuce and crostini

**Firecracker Cauliflower** 7,8,13

Florets tossed in a sweet & spicy sauce with spring onion,

sesame seeds served with garlic dip

**Main Courses**

**Pulled Beef & Haggis Hotpot** 4,8

Slow braised brisket with haggis in a rich gravy topped with sliced potatoes. Served with sauteed seasonal greens

**Seared Fillet of Sea Bass** 3,4

Herb buttered mashed potato, peas, spinach & samphire,

caramelised lemon and gremolata

**Chicken Biryiani**

Chicken breast, basmati rice, garlic, cardamom and cinnamon cooked in one pot to keep the flavour.

**Firecracker Cauliflower** 7,8,13

Florets tossed in a sweet & spicy sauce with spring onion,

sesame seeds served with basmati rice

**Three Cheese Rigatoni** (v) 4, 5, 8

Glasgow’s unofficial favourite dish, topped with parmesan breadcrumbs & chips

**Caesar Salad** 4,8

Baby gem lettuce dressed with Caesar sauce, sea salt croutons

and shaved parmesan

**Desserts**

**Tablet Sundae** 4

Layers of crushed tablet, tablet ice cream, salted caramel sauce and whipped cream

**Mango Cheesecake** 4

Mango cheesecake, topped with coconut, served with whipped cream

**Affogato** 4

Vanilla ice cream served with shot of espresso

**Selection of Ice Creams** 4

3 scoops of your choice from vanilla, strawberry, chocolate, tablet or rum & raisin