



The Brasserie on George Square

Apéritifs

Prosecco Fantinel
Flute £4.95

Codorníu Pinot Noir Brut Rosé Cava
Flute £5.50

Moët et Chandon Brut Impérial NV
Flute £8.95

Moët & Chandon Rosé Impérial NV
Flute £9.95

Kir Royale
(Champagne, Crème de Cassis)
£9.95

Bellini
(Champagne & Peach Puree)
£9.95

Appetizers

Marinated Olives
£2.95

Selection of freshly made breads
with balsamic vinegar & olive oil
£2.95

Marinated olives & a selection of freshly made
bread with balsamic vinegar & olive oil
£3.95

Starters

Duck Liver Parfait
Served with toasted home-made bread and spiced
gooseberry chutney
£6.50

Crab Ravioli
White crab meat bound with herbs & citrus ravioli,
topped with crab bisque & sour cream
£6.95

Trio of Scottish Puddings
Haggis, Black & White pudding, layered into a
tower with whisky cream jus
£5.50

Scottish Salmon Gravavlax
Served with a light salad with caper & shallot
dressing and wholegrain bread
£6.25

Fricassée of Wild Scottish Mushrooms
Served on a grilled brioche finished with white wine
tarragon and cream
£6.25

Pan Seared Scallops
Served on black pudding & potato cake, spiced
tomato coulis and sautéed masadoine of chorizo
£7.95

Cullen Skink
Traditional Scottish soup with chunky vegetables
and flaked smoked haddock
£5.25

Chefs Soup Of The day
Please ask your server for today's choice
£4.25

Main Courses

From The Land:

Pan Seared Rump of Lamb

*With scented spinach and rosemary rosti potato
with slow roast tomato jus (served pink)*

£17.95

Pepper and Herb Crusted Venison

*Haunch of venison crusted with black pepper &
fresh herbs, with port & thyme jus and dauphinoise
potatoes (served pink)*

£17.95

Roulade of Slow Roasted Pork Belly

*Rolled with garlic, apple & herbs, served on a bed of
mashed sweet potato with a cider café au lait sauce*

£13.95

Confit of Duck Leg

*Served with garlic mash, Stornoway black pudding
and finished with a Buckfast jus*

£16.95

Chicken Dunsyre

*Breast of chicken stuffed with Dunsyre blue cheese,
wrapped with smoked bacon on a bed of mashed
potatoes with red wine jus*

£13.50

From The Sea:

Pan Seared Sea Bream

*On a bed of Mediterranean vegetables with a light
tomato coulis, served with baby sautéed potatoes*

£13.95

Grilled Scottish Salmon

*Served with a chilli and spring onion noodle and
finished with a mussel broth*

£15.95

Catch of the Day

*Please ask you Server for today's catch
(price as per market)*

From the Earth:

Vegetarian Haggis Neeps and Tatties

Served with a whisky cream

£11.25

Asparagus & Sun Blush Tomato Risotto

*Garnished with a wild rocket salad and shaved
parmesan finished with a basil oil*

£12.95

Scotch Steak Corner:

8oz Angus Rib Eye

Caledonian rolled rib eye beef, hung for 28 days

£18.95

8oz fillet of Beef

28 day aged Scottish fillet of beef

£25.00

*Our steaks are served with chunky hand cut chips,
grilled tomato and Portabello mushrooms &
garnished with dressed rocket*

Add Pepper Sauce £1.50

Add Garlic Butter £1.00

Side Orders

Potatoes

Mash, Dauphinoise or Sauté

£2.95

Hand Cut Chips

£3.10

Sauté Spinach

£2.95

Market Vegetables

£2.95

Mixed Salad

£2.95

Desserts

Home Made Sticky Toffee Pudding

Served with butter scotch sauce

& vanilla pod ice cream

£5.50

Chocolate Fondant

Served with a Chantilly cream and wafer biscuit

(made to order, there will be approximately a 12 minute wait time)

£6.25

Deconstructed Raspberry Cranachan

Served in a tuille biscuit with raspberry coulis

£6.50

Selection of Ice Cream

Served with a sable biscuit

£4.95

Scottish Cheese Plate

Accompanied with Arran oatcakes

and spiced chutney

£7.95

Cinnamon Poached Pear

Fanned and topped with wild berry sorbet and a

finished with a dark chocolate grid

£5.95

Malibu Crème Brule

Glazed Brule served with a banana compote and

finished with candied lime

£5.95

Bailey's Baveroise

Served with a strawberry chutney

and Chantilly cream

£5.95

Hot Beverages & Liquors

Pot of Tea

£2.75

Speciality Tea

£2.85

Espresso

Regular £2.85 Large £3.35

Americano

£3.15

Café Latte

£3.50

Cappuccino

£3.50

Mochachino

£3.00

Hot Chocolate

£3.50

Liquor Coffee £4.95 each

Choose from:

Amaretto, Irish, Baileys, Mexican,

Italian, Calypso or Gaelic

Drambuie £3.40

Cointreau £3.40

Tia Maria £3.40

Baileys £3.40

*We have a selection of other liquors,
malt whiskies and brandies available,
please ask your server for more information.*