

Desserts

AFFOGATO	£3.50
A double scoop of vanilla ice cream drenched with fresh espresso	
STICKY TOFFEE PUDDING	£4.95
Sticky toffee sponge soaked in salted caramel sauce with tablet ice cream	
DARK CHOCOLATE & ORANGE TORTE (GF)	£4.95
Gluten free chocolate crumb base, layers of dark chocolate ganache with whipped Chantilly cream	
TARTE AU CITRON	£4.95
Classic lemon tart with vanilla ice cream	
SELECTION OF SCOTTISH & CONTINENTAL CHEESES WITH BISCUITS (GF)	£7.95
With seasonal chutney, grapes, apple, oat cakes & crackers	
SELECTION OF ICE CREAMS	£3.95
With berry coulis or toffee sauce	

After Dinner Cocktails

ESPRESSO MARTINI	£7.50
A rich & potent blend with fresh espresso, Cariel Vanilla Vodka & Mr. Black cold press coffee liqueur	
MINT CHOCOLATE MARTINI	£7.50
Cariel Vanilla Vodka, Mozart Dark Chocolate & Crème de Menthe Liqueur stirred over ice then strained into a martini glass	
DARK FOREST GATEAUX	£7.50
Cariel Vanilla Vodka, Mozart Dark Chocolate Liqueur, Crème de Mure & Frangelico shaken	

Hot Beverages

LIQUEUR COFFEES	£5.95	CAFÉ LATTE	£2.80
<i>A great way to finish any meal. Freshly brewed coffee with your choice of liqueur topped with double cream.</i>		MOCHA	£2.80
Choose from: Gaelic (Scotch Whisky), Irish (Irish Whiskey), Bailey's, Calypso, French, Russian, Caribbean, Italian or Normandy		<i>Add one of our flavoured syrups</i>	£0.30
HOT CHOCOLATE	£2.90	PLANTATION TEAS	£2.80
With cream and marshmallows		<i>Italian Aroma Coffee are as passionate about our tea as our coffee. Plantation tea use the finest loose-leaf teas & infusions, packed inside biodegradable silk pyramid tea bags producing a great loose-leaf tea, time after time.</i>	
ESPRESSO	£2.20	Choose from: Scottish Brew, China Green, Mojito Mint, Red Berry Splash or Decaffeinated	
ESPRESSO MACCHIATO	£2.40		
AMERICANO	£2.60		
FLAT WHITE	£2.60		
CAPPUCCINO	£2.80		

CITATION

TAVERNE & RESTAURANT

A LA CARTE MENU

40 Wilson Street, Merchant City, Glasgow, G1 1HD
0141 559 6799 | info@citation-glasgow.com | www.citation-glasgow.com

Aperitifs

APEROL SPRITZ Aperol, prosecco and orange bitters	£7.95
KIR ROYALE Champagne layered with Lejay Crème de Cassis	£7.95
MANHATTAN Makers Mark Bourbon, Angostura bitters & your choice of vermouth, slowly chilled	£8.25
NEGRONI Equal measures of gin, sweet vermouth and Campari, stirred with ice, flavoured with orange	£7.95

Starters

SELECTION OF ARTISAN BREADS WITH OLIVES & DIPPING OIL (V) (VE)	£4.50
WHOLE BAKED NORMANDY CAMEMBERT (V) Warm toasted bread & seasonal chutney	£8.95
SOUP OF THE DAY (V) (VE) (GF) Rustic bread, salted butter	£3.95
STEAMED WEST COAST MUSSELS (GF) Roast onion & thyme cream, crusty bread	£7.95
BLOODY MARY PRAWN COCKTAIL (GF) Classic Marie Rose with a kick, chopped baby gem, paprika, lemon, bread & butter	£7.95
CARAMELISED ONION, BEETROOT & PINE NUT TART (V) (VE) Roast red onion, aged balsamic vinegar & purple beetroot-mousse filled pastry case with a red chard salad topped with pine nuts	£5.95
CHICKEN LIVER PARFAIT (GF) Seasonal chutney, Arran Oatcakes	£5.95
SALAD OF HOMEMADE BLACK PUDDING, CRISP PANCETTA & APPLE Chef's black pudding, crispy pancetta, mixed leaf salad & apple topped with a free-range poached hen's egg	£6.95

Main Courses

BRAISED SHORT RIB OF BEEF (GF) With parsnip puree, honey roast vegetables, creamed mashed potato & red wine jus	£15.95
CATCH OF THE DAY The best fresh, sustainable fish ethically sourced from Scotland's coast Please ask your server for today's landing	£POA
FISH & CHIPS Battered crispy haddock, triple cooked hand cut chips, pea puree & chunky tartare	£11.50
COURGETTE & BEETROOT SPAGHETTI (V) (VE) (GF) Courgette & beetroot spirals with roasted vegetables & peas tossed in herb oil	£10.95
PORK TENDERLOIN, HOMEMADE BLACK PUDDING & TATTIE SCONE Pan roasted tenderloin of pork with braised red cabbage & red wine jus	£14.95
FRESH MARKET DISH OF THE DAY (V) (VE) Our Chefs are passionate about using the very best seasonal produce available Please ask your server for today's creation	£MARKET
PAN ROAST BREAST OF CHICKEN With creamed potatoes, root vegetables, red wine jus, confit chicken & wild mushroom pithivier	£15.95
MOULES FRITES West Coast mussels in roast onion & thyme cream with rustic bread, aioli & frites	£13.95
SCRABSTER LANDED SCOTTISH SALMON FILLET With crushed potatoes, kale, langoustine & mussel broth	£17.95
8 OZ 32 DAY AGED SIRLOIN STEAK With triple cooked hand cut chips, roast flat cap mushroom, confit tomato and your choice of sauce from; red wine jus, blue cheese, hollandaise or peppercorn	£22.95

Side Dishes £3.00

TRIPLE COOKED HAND CUT CHIPS | FRIES | CREAMED MASHED POTATOES
HERB BUTTERED NEW POTATOES | SEASONAL ROASTED VEGETABLES | HOUSE SALAD
BREAD & BUTTER £2.00

(V) Vegetarian (VE) Vegan (GF) Gluten Free or can be adapted to be Gluten Free

*Due to food being cooked to order, there may be a short wait during busy periods.
There will be a discretionary service charge of 10% added to tables of 8 or more.*

*Food Allergies & Intolerances: Customers with food allergies or intolerances,
please speak to a member of staff for further information & dish contents.*

Please note that our menus are subject to seasonal change without prior notice.