

CITATION

TAVERNE & RESTAURANT

MARKET MENU

2 COURSES £14.95 | 3 COURSES £17.95

SOUP OF THE DAY

fresh bread

NORTH ATLANTIC PRAWN COCKTAIL

chopped baby gem, lemon, tangy cocktail sauce

CLASSIC CAESAR SALAD

baby gem, Parmesan, garlic croutons, creamy Caesar dressing

CHAR-GRILLED MEDITERRANEAN VEGETABLE BRUSCHETTA

hummus, rocket, balsamic dressing

CAMEMBERT AND CRANBERRY TART

Cumberland dressing, arugula and frizzy salad

RICH CHICKEN LIVER PARFAIT

spiced fruit chutney, Arran oatcakes

VEGETABLE AND CHICK PEA MADRAS

steamed rice, naan bread

ROAST BREAST OF FREE-RANGE CHICKEN

wild mushroom risotto cake, creamed leeks

HERB CRUSTED BAKED FILLET OF HADDOCK

dauphinoise potatoes, lemon butter sauce

FRESH MARKET DISH OF THE DAY

please ask your server for today's choice

PIE, MASH & GRAVY

slow cooked lamb and haggis pie, creamed potatoes and rich lamb gravy

100% PRIME STEAK BEEF BURGER

brioche bun, jalapeño relish, Monterey jack cheese, skinny fries

CHAR-GRILLED 8oz SCOTCH BEEF SIRLOIN STEAK £10 SUPPLEMENT

hand cut chunky chips, portobello mushroom, tomato and your choice of sauce: red wine jus / bearnaise / peppercorn

SIDES £3.00

HAND CUT CHIPS | FRENCH FRIES | CREAMED POTATOES | DAUPHINOISE POTATOES
HOUSE SALAD | SEASONAL VEGETABLES | BREAD & BUTTER

CHOCOLATE TORTE

fresh fruit coullis, mini marshmallows

STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice-cream

LEMON TART

strawberry sorbet

SELECTION OF FRESH FRUIT SORBETS

SELECTION OF SCOTTISH & CONTINENTAL CHEESE WITH BISCUITS

chutney, grapes, biscuits

Please ask your server for allergen information

Please note this is a sample menu and is subject to seasonal change without prior notice. Due to food being cooked to order, there may be a short wait during busy periods.

A 10% discretionary service charge will be applied to tables of 8 or more. Terms & conditions apply.