

Artisan's Evening Menu

Served Sunday to Thursday
6.30pm until Late
2 courses £12.95 and 3 courses £14.95

Starter

Soup of the day

Chef's homemade chicken liver pate served with dressed leaves and onion jam

Seasonal melon served with refreshing sorbet and berry confit

Spicy potatoes wedges with garlic mayonnaise and dressed leaves

Trio of Scottish pudding (Stornoway black pudding, Lanark haggis and fruit pudding smothered in malt whisky Aran mustard sauce

Chef's homemade chilli con carne served with rice

Orkney smoked salmon draped over seasonal dressed leaves

Main Courses

From our grill

21 day aged rib-eye steak (£2.75 Supplement)

8oz Sirloin steak (£4 supplement)

8oz fillet steak (£5 supplement)

16oz T-bone steak (£7 supplement)

All our steaks are served with home cut chips, tomato and mushrooms, with cracked pepper and brandy sauce served on the side

Traditional steak Diane: thinly beaten out prime fillet steak pan fried in a shallot, French mustard, mushroom and tomato café crème enhanced with whisky (£5.50 supplement)

Artisan Burger (homemade beef burger topped with smoked cheese and grilled onions)

Scotland the Brave Burger (homemade beef burger topped with freshly caught haggis and smothered in peppercorn sauce) (£1.00 supplement)

Chilli Burger (Homemade beef burger topped with chilli con carne) (£2 supplement)

Artisan Brunch Burger homemade beef burger topped with tattie scone, smoked Ayrshire bacon and stornoway black pudding) (£1.50 supplement)

All burgers are served on a toasted bun with salad and home cut chips

Baked breast of chicken resting on mash potatoes with an Aran mustard and whisky café crème sauce

Deep fried haddock resting on a summer salad with home cut chips

Penne pasta bound in a champagne, red pesto and spinach cream

Freshly caught steamed Lanark haggis served with creamy mash potatoes with cracked black pepper and brandy sauce

Pan fried loin of pork with mash potatoes and covered in a Diane sauce

Stornoway black pudding and mushroom lasagne served with home cut chips and salad

Game dish of the day (Please ask your waiting staff) (£1 supplement)

Chef's seafood dish of the day (please ask your waiting staff) (£1 supplement)

Salads

Cajun chicken pasta salad

Stornoway black pudding and roasted tomato salad with smoked bacon

Char grilled rib-eye of beef and blue cheese salad (£2.75 supplement)

Side Orders

Chef's hot chilli and salt wedges

Baby boiled potatoes

Side salad

Tomato and onion salad

Onion Rings

Garlic mushrooms

Garlic bread

Each £1.95

Artisan Scottish garlic bread topped with whisky smoked cheddar cheese

£2.95

Desserts

Affogato: The Italian word for "drowned", vanilla ice cream served with liqueur of your choice and a espresso coffee (£2.75 supplement)

Sticky toffee pudding served with dairy vanilla ice cream

Chef's homemade cheesecake served with berry confit

Selections of ice creams

Chef's sorbet

Knickerbocker Glory (Chef's homemade jelly layered with ice cream and wild berries, topped with whipped cream)

Selection of Scottish chesses served with apple, celery and grapes served with a quarter bottle of port £10.50 (Not included in the set meal price)