

Artisan

A LA CARTE

**FRIDAY AND SATURDAY
NIGHT**

6.15 UNTIL LATE

Starters

Soup of the day **£3.50**

Chef's homemade chicken liver pate accompanied with dressed leaves, onion jam and toasted bread **£4.75**

Seasonal melon served with sorbet and a mulled gin berry compote **£4.25**

Cajun spiced chunky chips served with dressed leaves and garlic mayonnaise **£3.95**

Orkney whisky smoked salmon draped over dressed leaves **£4.75**

Steamed Lanark haggis napped with an Arran Mustard sauce **£4.75**

Salad of roasted Stornoway black pudding, bacon and tomato with a balsamic dressing **£4.95**

Deep fried beer battered salt n chilli chicken fillets with dressed leaves and a sriracha mayo **£4.95**

Main Courses

Baked breast of chicken resting on mash potatoes smothered in a shallot, mushroom, tomato, French mustard and whisky café creme **£11.50**

Fillet of Aberdeenshire smoked haddock poached in a champagne and wilted leek reduction served with creamy mash **(This dish may contain small bones) £11.50**

Steamed Lanark haggis (made to our own special recipe) served with creamy mash potatoes and a cracked black pepper and whisky reduction **£10.95**

Penne pasta bound in a champagne, shallot, garlic, spinach and mushroom cream reduction **£9.95**

Deep fried North Atlantic haddock served with home cut chips, tartar sauce and salad garnish **(This dish may contain small bones) £10.95**

Dish of the day **(please ask your server) £11.50**

Salads

Baked breast Cajun chicken with roasted peppers and tomatoes with balsamic dressed leaves and Scottish brie salad **£10.50**

Roasted Stornoway black pudding, Tomato and Ayrshire bacon with balsamic dressed leaves **£9.95**

Cajun pasta and roasted vegetable salad served with dressed leaves **£9.95**

GRILLED SECTION

Artisan 28-day aged Sirloin steak (**there is a band of fat along the top of the steak**) served with tomato, mushrooms, and home cut chips and with a peppercorn sauce on the side **£14.50**

16oz butterflied sirloin steak served with tomato, mushroom, and steak chips with peppercorn sauce on the side **£25.00**

Diane sauce available £2.50 extra

**Please note that some steaks can go slightly tough
The longer they are cooked**

Burgers

Artisan Burger - Homemade beef burger topped with cheddar cheese **£9.95**

Baked breast of Chicken Burger – Chicken breast topped with cheddar cheese
£10.50

Veggie Burger-topped with cheddar **£9.95**

The Scotland Burger - Homemade beef burger topped with freshly caught haggis and smothered in peppercorn sauce **£10.50**

Bruichladdich Octomore Burger - Homemade beef burger topped with whisky smoked cheddar, smoked Ayrshire bacon and Octomore whisky barbeque sauce
£10.95

ALL BURGERS ARE SERVED ON A TOASTED BUN WITH SALAD ONIONS AND TOMATO AND ACCOMPANIED WITH HOMECUT CHIPS

Side Orders

Side Salad **£2.75**

Salt n pepper chilli chips **£3.50**

Buttery garlic and herb mushrooms **£3.50**

Spicy Cajun Fries **£3.50**

Steamed baby potatoes **£2.75**

Onion rings **£3.50**

Extra vegetables **£2.75**

Plain chips **£2.75**

If customers have any dietary requirements such as celiac, dairy allergies or any other allergies, please do not hesitate to ask the waiting staff how we can accommodate you.

Desserts

Homemade Sticky toffee pudding served with dairy vanilla ice cream **£4.50**

Selection of ice creams (please ask to see our ice cream menu) **£4.25**

Chef's Knickerbocker glory (homemade fruit jelly topped with berries, 2 different flavour of ice cream and whipped cream) **£4.50**

Hot chocolate fudge cake served with vanilla ice cream **£4.50**

Affogato: The Italian word for "drowned," vanilla ice cream served with espresso coffee and one measure of any sprit from the drink of the month shelf **£5.95**

Cheeseboard - A selection of cheese with celery, grapes, apple, and crackers **£7.50**

Whisky Lovers Cheeseboard – A selection of cheese with celery, grapes, apple and two drams for our whiskies of month range **£12.95**

Wine Lovers Cheeseboard – A selection of cheese with celery, grapes, apple and two glasses of Prosecco **£15.95**

20-year-old Pedro ximenez sherry lover's cheeseboard - A selection of cheese with celery, grapes, apple and two glasses of 20-year-old Pedro ximenez **£13.95**

Whisky Flyte – Four drams from our whiskies of the month range **£12.95**

Deluxe whisky flyte (this whisky flyte is designed to enhance your enjoyment of whisky your whisky will be paired with dark chocolate creamy smoked cheddar and a European stroopwaffel) **£15.00**

Gin Flyte – Four gins from our gantry with 2 tonic of your choice **£12.95**

Mixed Flyte – 2 whiskies and 2 gins with 1 tonic for the gins **£12.95**

Tea **£1.95**

Tea for 2 **£3.00**

Americano Coffee **£1.95**

Hot chocolate, Latte, cappuccino white coffee **£2.50**

Double espresso **£2.25** single espresso **£1.95**

Liquor coffee **£5.25**

Why not add a whisky to your visit, please ask the waiting staff for the whisky menu?

Beers/ciders

Lager on draught

Tennent's 4.0% - £4.50 pint £2.95 ½ pint

Orchard pig cider 4.5% -£4.50 ½ pint £2.95

Williams Bros Brewing Co. 500mls - £4.50

Fraoch – Heather ale 5.0% - A light amber ale with floral-peaty aroma, full malt character, and a spicy herbal finish

Bird and Bees – Golden summer ale 4.3% - a bright golden summer ale brewed with a blend of pale and larger malts, cascade, First Gold & Amarillo hops and a late infusion of elderflowers, Fruity, aromatic and deliciously refreshing

Caesar Augustus – Lager – IPA hybrid 4.1% - crisp, clean notes of the finest lager with the discrete, bitter finish of a well-balanced IPA

Joker IPA 5.0% - Golden in the glass, fruity on the nose with hints of cedar.

Bolo 5.2% Citrus aromas give way to a burst of Blood Orange that delivers juicy refreshment, balanced by the bitter bite of hops

March of the penguins 4.9% - This creamy dark stout, deep chocolate in colour has a nose of roast malts, coffee, liquorice & orange peel. The aromas carry on into the flavour with a smooth mouthfeel, rich malty start, fresh hoppy middle & a delicious lingering sweet orange after taste

Chokka Blokka Mocha 4.8%(Can)- roast coffee and a nice dark chocolatey finish, this well-balanced stout is loaded with oats for a full creamy texture. Extra bonus is it is also lactose free & 100% vegan friendly.

Wine Menu

House wine

Vina Temprana Viura, Campo de Borja, 13.5% abv

Spain Made from the same grapes as white Rioja, delicious dry white, the palate is equally reminiscent of a range of citrus fruits with a zesty, sherbet-like acidity and a clean citrus finish. The wine is crisp and refreshing. **£15.00**

Folonari Pinot Grigio Blush, Verona, Italy 11.5% abv

The Pinot Grigio grapes are rosé pressed with a brief contact between the skins and the must, to obtain the right concentration of colour tending to a rich pink. This light, pleasantly fruity wine has a fresh, delicate palate. **£15.00**

Vina Temprana Old Vine Garnacha, Campo de Borja, Spain 14% abv

A delicious medium bodied red. Garnacha is the grape used in the production of Chateaufort du pape, it is soft, Supple, rich and concentrated but balanced with integrated berry fruit, spice and sweet smooth vanilla finish. **£15.00**

By the Glass - 175mls £5.00 / 250mls £5.50

White Wines

Folonari Pinot Grigio, Italy 12% abv

This off dry, soft, fresh-tasting wine has a straw-yellow appearance, a pleasantly flowery bouquet, and an enjoyably lingering finish of ripe pear. **£15.75**

Parrot Fish Chenin Blanc, South Africa 13%abv

Produced from South Africa's signature white grape, this Chenin Blanc is a medium dry wine with guava, apple and ripe melon flavours and a long lingering finish. **£15.75**

False Bay Chardonnay, Western Cape, South Africa 13%abv

Wild yeast fermentation, low yields and naturally balanced grapes inform this serious unoaked textural Chardonnay Classy, with flinty minerality and great purity and restraint. Extended time on the lees adds nutty and toasty notes. Intense yet delicate right through to the finish **£15.95**

Muscadet Sur Lie, L'Aubiniere, Loire, France 11.5%abv

An expressive bouquet of ripe pear and apple. Ample and fruity on the palate, it combines perfectly elegance and minerality. Well-rounded finish with notes of pears. **£17.00**

Ned Sauvignon Blanc, Marlborough, New Zealand 13%abv

Vibrant aromas of lime zest, lemongrass and passion fruit with underlying base notes of mineral and fresh herbs. A lively combination of passion fruit and crisp green apple flavours are drawn across the palate by a pristine mineral acidity. **£19.00**

Rose wine

Hilmar White Zinfandel, USA 10.5% abv

A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish. **£16.00**

Red Wines

CYT Merlot, Central Valley, Chile 12%abv

This Chilean Merlot encompasses aromas of rich black cherry and plum, displaying further complexity on the palate with hints of cedar and dark chocolate. Medium-bodied and well-balanced with a rich, pleasing finish. **£15.75**

Camarada Malbec, Mendoza, Argentina 13% abv

Soft, medium bodied Malbec with berry fruit aromas, unoaked and a pleasurable palate of ripe red fruit flavours and an elegant touch of vanilla and soft tannins. **£16.00**

El Meson Crianza Rioja, Spain 13.5%sbv

This modern Tempranillo has lively red fruit, complemented by a touch of vanilla and spice, fine acidity and smooth tannins, Very easy drinking. **£19.00**

Chianti Gentelisco, Tuscany, Italy 13% abv

Vivacious ruby red in colour, this wine is smooth and soft with an intense bouquet of ripe red cherries and violets. Medium bodied with the cherry flavours coming through to a lovely rich palate. **£18.00**

Killibinbin Sneaky Shiraz, Southern Australia 14.5% abv

Bags of plums and dark berries on the nose, with black pepper, liquorice and blackberries on the palate. A serious Shiraz offering those delicious bright fruit and lovely savoury notes. **£22.00**

Champagne & Sparkling

Moutard Grande Cuvee, Brut NV, Champagne, France 12% abv

Abundance of fine but persistent bubbles. Lively and expressive. Scents of citrus freshness and nuances of freshly baked bread with elegant, lively aromas of ripe green apples and notes of toasty brioche **£40.00**

Prosecco Quando Basto Brut, Treviso, Italy 11% abv

Bright straw yellow with greenish reflex. Lively perlage, and intense scents of white flowers and golden apple. Good intensity, fresh, elegant and soft at taste, pleasant finish.
75cl £18.00

Prosecco Quando Basto Brut, Treviso, Italy 20cl 11% abv

Bright straw yellow with greenish reflex. Lively perlage, and intense scents of white flowers and golden apple. Good intensity, fresh, elegant and soft at taste, pleasant finish **£6.50**

Prosecco Rose Di Maria Brut , Treviso, Italy 20cl 11% abv

Vibrant pink in colour with strawberry and raspberry fruits and a touch of rose petal. Light and fresh with persistent bubbles **£6.50**

Cavicchioli Rose Spumante, Modena, Italy 11% abv

Made from Lambrusco Grasparossa and Sorbara grapes. Lustrous light pink colour, fresh and aromatic, sweet, lightly spiced flavor finishing on red berry notes. **£17.00**

Drink List

Pepsi max /Diet Pepsi £1.50

Irn Bru/Diet Irn Bru £1.50

Lemonade £1.50

Soda £1.50

Appeltiser £1.75

Fresh orange £1.50

Cranberry £1.50

Cordials (Lime/Blackcurrant/Orange) 50p

Mixers £1.50

Liqueurs/Spirits

Vodka £2.75

Bacardi £2.75

Bacardi Oro £2.75

Bacardi Oakheart Spiced rum £2.50

Morgans Spiced rum £2.75

OVD dark rum £2.75

Trawler's rum £2.75

Mount Gay Eclipse rum £2.95

Matusalem Gran Reserva rum £5.95

Matusalem platino rum £5.95

Malibu £2.75

Martini extra dry £2.75

Martini Rosso £2.75

Martini Blanco £2.75

Port £2.75

Pedro Ximenez 20yo peated £4.25

Artisan special brandy 34yo £15.00

Amaretto £2.75

Martell Brandy £2.75

Prunier Cognac £9.95

Remy Martin XO £15.00

Sherry £2.75

Grand Marnier £2.95

Cointreau £2.95

Glayva £2.95

Peach Schnapps £2.75

Sambucca £2.95

Baileys £2.95

Drambuie £2.95

Tequila £2.95

Southern Comfort £2.75

Jack Daniels £2.75

Pernod £2.75

(We have a selection of 230 gins from all round the globe all priced from **£3.50 please ask a member of our waiting staff for our whisky/gin list**)