

dinner menu 5pm until 9pm

(v) is for vegetarian, no (v) = vegan
See bottom of reverse page for food keys

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starters/sides/snacks

homemade soup (c) see blackboard
with wholemeal bread (g) 3.95

dhal (gfo) cooked with indian spices
and served with warm flatbread 3.95

hummus (gfo, ss) served with warm
pitta bread & paprika oil
small 3.95 or large 4.95

sweet potato fritters (l, gf)
served with garlic tzatziki 4.95

garlic bread (g,l,s) 2.95 or with
mozzarella (v) or cashew cheese 3.95

greek salad (gf) served with olives,
feta(v), mixed leaves, tomato &
cucumber 6.95

green & kalamata olives (gfo)
marinated in fresh garlic, chilli &
lemon with warm soft bread 3.95

onion rings (g,l) 2.95 or with garlic
mayo (s,m) 3.95

green salad (gf) side portion 2.95

mezethes sharing platter (gfo, l, ss)
made up of hummus, greek salad,
falafel, cous cous, raita and warm
flatbread
7.95 add feta (v) for 1.00

glasgow's best chips

rosemary & himalayan pink salt (gf)
3.00

cajun spice (gf) 3.00

chinese 5 spice (gf) 3.00

cheesy 4.00 mozzarella (v) or cashew

curry sauce (gf) 4.00

burgers

veggie burger or spicy veggie burger meal (g,l,m)

in a brioche bun with side salad &

hand cut award winning chips rosemary

chips 7.95

falafel burger (gfo)

in a brioche bun with side salad

& hand cut award winning rosemary

chips 8.45

toppings all 1.00

bacon (facon), hash brown,
mushrooms, fried onions,
tzatziki, chilli, jalapenos,
coleslaw, hummus, mayo,
garlic mayo, curry sauce,
bbq sauce, salsa,
mozzarella (v) or cashew
cheese

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main courses

sri lankan masala

with aubergine, cauliflower,
mushroom & sweet potato, served
coconut basmati rice
7.95 or extra hot 8.95

japanese katsu curry (gf)

pan fried in coconut oil vegetables
served with fruity curry sauce and
sticky rice 7.95

lemongrass, ginger and risotto cakes

(gfo, l) served with rich thai green
sauce, greens and flatbread 8.25

super salad (m,gf)

tahini dressing with quinoa,
chickpea, beetroot, red onion,
roasted pumpkin seed, spinach and
peas 7.95

haggis, neeps & tatties (s,c)

with a creamy brandy and pink
peppercorn sauce 7.95

lasagne (g,s,c)

weekly choice, see blackboards or
your server 7.95

mac n cheese (nuts,g)

rich cashew cheese with basil,
broccoli, & cherry tomatoes, served
with garlic bread
6.95 add facon 7.95

nachos (gf)

oven baked corn chips
with salsa & jalapenos 7.95
add mozzarella (v) or cashew cheese
1.00 add chilli 1.00

weekly specials

see blackboards for weekly burgers,
pastas etc, they will be marked for
allergies and dairy content

all food is free of meat and genetically modified produce
the (v) symbol indicates the menu item is vegetarian rather than vegan
any non-vegan items have strictly separate storage & preparation areas,
children welcome until 8pm in the café area only when eating
a discretionary 10% service will be charged to tables of 6 or more.

all gratuity is accepted graciously.

food keys

(L) lupin (G) gluten (M) mustard (C) celery (S) soya (V) vegetarian (SS) sesame seeds
(GFO) gluten free options; chips/rice or nachos