



Starter

House Soup	£6.00
Served with our very own Steph's bread	
Pan Seared Scottish Scallops	£11.00
Parsnip & white chocolate puree, curry foam	
Carpaccio of Beets, Goats Cheese & Avo' Mousse	£7.00
Pickled vegetables, pea shoot and chive salad	
House Smoked Fish Cake	£9.00
Pea ketchup, lemon crème fraiche	
Baked Rosemary & Garlic Portobello Mushroom	£7.00
Stuffed with pepperade, chive crème fraiche	
Black Haggis Bon Bon	£8.00
Smoked potato, peppercorn cream	
Egg & Avo' Toast	£7.00
Poached hens' egg, smash avocado, tomato bread, crispy shallots – a pinch of yum	
Pesto Linguine	£7.00
Wilted spinach, roasted tomatoes	

Mains

Classic Caesar Salad	£10.00
Baby gem, parmesan, anchovies, croutons, Caesar dressing	
Add grilled chicken/hot, smoked, salmon (£4)	
Super Food Salad	£12.00
Broccoli, edamame, pink grapefruit, quinoa, pomegranate and pumpkin seeds, avocado, butternut squash, spinach leaves	
Dressings - choose from balsamic & olive oil, raspberry vinaigrette, honey mustard	
Vegetable Wellington	£14.00
7 layers of goodness!	
Courgette, aubergine, butternut squash, sweet potato, pepper, celeriac and mushroom on a tomato fondue	
Pumpkin Tortellini	£13.00
Roasted peppers, artichoke, confit tomato, parmesan & olive shard	

Pan Seared Sea Bream	£17.00
Caponata (Aubergine Stew)	
Fish and Chips	£15.00
Haddock, crispy batter, peas and Casks' own Goodbye sauce	
Roast Rump of Scotch Lamb	£18.00
Rosemary jus (picked from our very own garden), sweet potato fondant, green beans	
Thistly Cross Cider & Garlic baked, belly of Pork	£16.00
Chorizo & paprika roasties, apple puree	
Pan Roasted Chicken stuffed with Black Haggis	£15.00
Peppercorn cream, clapshot and honey roasted root vegetables	
Glaswegian Chicken Curry	£15.00
Our Chef Ian's secret recipe served with rice, garlic coriander naan and a shot of Cask on the side	

24-Hour Braised Brisket (GF) £15
Our executive chef's very own slow cooked brisket of beef, packed full of flavour!!
Encrusted with pancetta, mushroom and caramelised onion smoked potato, heather honey carrots, rich beef jus

Steaks – all aged for 28 days

10oz Rib eye	£24.00
8oz Sirloin	£24.00
6oz Fillet	£28.00
16oz Cote de Beouf	£35.00
All served with rosemary and garlic roasted mushroom, confit tomato and your choice on any side	
Add Peppercorn, Diane or Bearnaise Sauce £3	

Burgers

All Burgers are served in a toasted brioche bun, with relish, lettuce and fries.
Double up on the pattie for an extra £5

Classic	£14.00
6oz Beef Pattie	
Gourmet	£16.00
6oz Beef Pattie, applewood Smoked cheddar, streaky bacon	
Highlander	£16.00
6oz Beef Pattie, black haggis, tattie scone, peppercorn sauce	
Brisket	£17.00
6oz Beef Pattie, BBQ pulled brisket, crispy onions, cheese sauce	
Colonel	£14.00
Buttermilk chicken, applewood smoked cheddar, streaked bacon	
S.H.A (Sweet Home Avocado)	£14.00
Spicy bean burger topped with heaps of avocado and melted vegan cheese	

Sides / Accompaniments

£4.00

Basil mash
Rocket & parmesan salad
Seasonal greens
Onion rings
Sweet potato fries
French fries
Mac n cheese
Garlic flatbread

Desserts

£6.00

All our desserts are freshly made by our award winning patisserie team

Irn Bru Baked Alaska
Irn Bru ice cream, italian meringue, buckfastjelly
Coconut & Chocolate Mousse
Scottish berries
Mango Crème Brulee
Homemade shortbread
Steph's own Sticky Toffee Pudding
Butterscotch sauce, vanilla bean ice cream
Exotic Fruit
Passionfruit sorbet, rosewater syrup
Heather Cream Cheesecake
Chocolate, crème fraiche
Selection of Scottish Cheese
Arran oaties, quince jelly