

A Taste of Scotland

Our chefs serve hearty pub classics with a modern twist — perfect for a proper Glasgow wedding feast.



Wedding Scrان

Set Menu | £38 per person

Pick 3 belters fae each section

Starters | *Wee plates tae kick aff*

Fancy Chicken Pâté

Chicken liver parfait, posh onion jam, toasted posh bread

Prawn Cocktail

Wee prawns, crispy lettuce, pink sauce, lemon wedge

Haggis, Neeps & Tatties

Proper Scottish scrان wi' creamy mash, sweet turnip, whisky drizzle

Hammy Lentil Broth

Smoked ham & lentil soup, sourdough, butter

Smoked Salmon & Cream

Salmon slices, fancy cream, dill, capers, lemon, rye bread

Tomato & Pepper Soup

Roasty soup, sourdough, salted butter

Beetroot & Vegan Feta

Roasted/pickled beets, whipped fake cheese, apple, candied nuts

Mains | *Big plates for big appetites*

Chicken Balmoral

Chicken stuffed wi' haggis, wrapped in bacon, whisky sauce

Scottish Salmon Fillet

Oven-baked, white wine creamy sauce

Steak Pie

Slow-cooked beef, flaky pastry lid – pure comfort

Roast Beef & Yorkie

Sirloin slices, Yorkshire pud, proper gravy

Vegan Wellington

Butternut squash & fake feta, mushroom gravy

Lentil & Veg Pie

Root veg, puy lentils, rich gravy, olive oil mash

Fish & Chips

Battered haddock, chunky chips, peas, tartar sauce, lemon wedge

Desserts | *Sweeties for the soul*

Dark Choc Tart (VG)

Chocolate sauce, berries – nae dairy, nae bother

Sticky Toffee Pudding

Caramel sauce, vanilla ice cream – pure nostalgia

White Choc & Raspberry Cheesecake

Berry compote – fancy but tasty

Scottish Cheese Board

Grapes, celery, charcoal crackers, oatcakes – posh nibble

CR9 Ice Cream Selection

Chocolate sauce, berries – pick yer fave

Chocolate Fudge Cake

Ice cream, choccy sauce – gooey goodness

Apple Crumble

Warm custard – like yer granny made

