A LA CARTE.

Available from 2pm until close

SNACKS.

Hummus v vg lf	5.50
Mixed olives v vg lf gf	4.95
Corn tortillas & smashed avocado vvg	4.95
Basket of bread with butter $\ensuremath{\mathtt{v}}$	3.95

SHARING BOARDS.

Scottish Cheeseboard v Selection of Scottish cheeses, oatcakes, apple, farmhouse chutney	each
Charcuterie board	21
Milano salami, serrano ham, honey	
roast ham, cornichons, farmhouse chutney,	
toasted sourdough	

STARTERS.

Southpour soup of the day Sourdough bread, salted butter (ask member of the staff for	5.95 details)
Brisket tacos Salsa, tortillas, guacamole, sour cream, mixed leaves, pickled onions	8.50
Peach salad v vg gf Green leaf salad, avocado, pomegranate seeds, cucumbers, grilled peaches, mixed seeds and lemon dressing	8.50
Southpour Meatballs Pork and beef mince meatballs in a rich tomato sauce	10.50
king Prawns and feta Pan fried king prawns, oil, garlic, peppers, cherry tomatoes, Feta, white wine	10.50
Salt and pepper squid Deep fried squids, side salad, garlic & lemon mayo	10.50
Mussels Pan fried mussels, cooked in garlic, chilli, white wine, parsley	10.50
Bruschetta Topped with cherry tomato, olive oil and basil pesto	5.95
Quinoa salad v vg Quinoa salad, sun-dried tomato, avocado, tomatoes, red peppers, onion and almon flake, drizzled with olive oil and lemon	9.50

SOUTHPOUR: FOOD DRINK & OTHER STORIES

MAIN.

Southpour beef burger Chargrilled steak burger, monterey jack cheddar, burger relish, gem lettuce, dill pickle, plum tomatoes, brioche bun, extra crispy fries	18.95
Battered haddock & chips Beer battered haddock, fries mushy peas, tartar sauce, ler	19
Sirloin steak and fries 8oz 28 days dry aged sirloin steak, extra crispy fries, rocket salad, grilled tomato, peppercorn sauce	25.95
Sea bass fillet Pan fried fillets of sea bass, lemon sauce, garlic, white wind	19.95
Linguine sea food Linguine pasta coated with mixed sea food, garlic, white wine and tomato sauce	16.95
Mezzi rigatoni arrabiata v vg Rigatoni pasta coated with chilli, extra virgin olive oil, garlic and tomato sauce	12.50
Bechamel and pesto lasagna Oven backed layers of lasagna sheets, with beef mince, fre pesto and topped with bechamel sauce and Parmesan chec	
Chicken supreme Pan-fried chicken supreme cooked with wild mushrooms, thyme and whisky sauce	18.95
Mixed sea food platter Grilled sea bass fillet, squid, mussels, and king prawns pla served with a side of mixed salad	25.95 tter,
SIDES.	
Fries v vg Truffle and Parmesan chips Charred tenderstem, toasted almonds, chimichurri v v Mixed salad v vg gf	3.95 4.95 g 4.95 3.95
DESSERT.	
Caramelised apple crumble v Vanilla Ice cream	6.50
Home-made Tiramisu Chocolate sprinkle	6.50
Cheesecake of the day Please ask the waiter for the cheesecake of the day	6.50

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v vegetarian - vg vegan - gf - gluten free - lf lactose free Please inform staff of any allergies or dietry requirements Please note a discretional service charge of 10% will be added to your final bill

Selection of ice cream

Please ask a member of staff for details



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