

market menu

Two courses 18.95

Three courses 21.95

starters

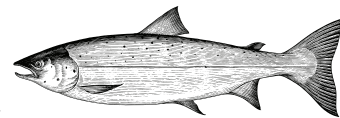
Spiced green lentil soup, ham, crème fraîche

Ham hock and pea scrumpet, tarragon and mustard aioli

Roasted squash arancini, devilled hollandaise (v)

Gin-cured salmon, crème fraîche, keta caviar 3.50 supplement

Pan-seared pigeon breast, pickled walnuts and apple, radicchio 4.50 supplement



mains



Chicken supreme, creamed cabbage, mash, roast chicken jus

Scrabster coley, chorizo, squid and butterbean ragu

Beef bourguignon, creamy mash

Cacio e pepe linguine (v)

Steak frites 8.50 supplement
8oz sirloin steak, fries, house salad, pepper sauce

Saffron seafood risotto, fennel, gremolata 8 supplement

sides

Mashed potato (v) 3 | Truffle and Parmesan fries 3 | Battered onion rings 3 | Caesar salad 3

Creamed leeks with crushed hazelnuts (v) 3 | Buttered spring greens (v) 3

desserts

Sticky toffee pudding, tablet ice cream

Vanilla Madeleines, berry compote, chocolate ice cream

Chocolate torte, chocolate sauce

Seasonal Scottish cheese selection, quince, grapes, oatcakes 4.50 supplement

in the know

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white wine

	175ml	250ml	Bottle
Terre Forti Trebbiano Chardonnay <i>Italy</i> Light and fresh with apple and peach notes.	5.50	7.50	22
San Abello Sauvignon Blanc <i>Chile</i> Lime, passion fruit and gooseberry notes.	5.50	7.50	22
Circa 1788 Pinot Grigio <i>Australia</i> Lime, passion fruit and gooseberry notes.	6	8	22.50
Dinastia Rioja Viura Malvasia <i>Spain</i> Elegant notes of apple, citrus and pineapple.	7	9	26.50
Alto Bajo Chardonnay <i>Chile</i> Big and bold with touches of lemon and almonds.			23
Cap Cette Picpoul de Pinet <i>France</i> Fine and fruity, reminiscent of tropical and citrus fruits.			25
The Spee'wah Crooked Mick Viognier <i>Australia</i> Fresh peachy notes with a citrus twist.			27.50
La Cote Blanche Eric Louise Sancerre <i>France</i> Delicate, fresh and lively with mineral tones.			34.50

rosé wine

	175ml	250ml	Bottle
Lamberti Pinot Grigio Blush <i>Italy</i> Light and fresh with apple and peach notes.	6	8	23
Stone Barn White Zinfandel <i>USA</i> Light with subtle strawberry and raspberry flavours.	7	9	26

red wine

	175ml	250ml	Bottle
Terre Forti Sangiovese Rubicone <i>Italy</i> Flavours of cherries and red summer fruits.	5.50	7.50	22
Castillo Clavijo Rioja Crianza <i>Spain</i> Bright red berry fruits balanced with vanilla and spice.	6	8	22.50
Argento Seleccion Malbec <i>Argentina</i> Rich flavours of blackberry and blackcurrant.	6.50	8.95	26
Le Versant Pinot Noir <i>France</i> Plenty of ripe cherry and raspberry fruits with a hint of spice	7	9	26.50
Riva Leone Barbera <i>Italy</i> Dark berry fruits with fine tannins.			23.50
The Old Press Shiraz <i>Australia</i> Red berry and plum notes.			23.50
Alain Jaume Haut de Brun Côtes du Rhône <i>Australia</i> Big, smooth and full-flavoured.			28.50

sparkling and champagne

	125ml	Bottle
Belstar Prosecco Soft and creamy with a fruity after-taste.	7	37
Bisol Jeio Rosé Complex and elegant nose with rose notes.	7	37
Besserat de Bellefon Grande Tradition Brut Initially fresh, with red fruits and honey.	9	50
Besserat de Bellefon Grande Tradition Rosé A bouquet of red berries, strawberry and redcurrants.	9.50	52
Taittinger Brut Réserve Chardonnay for finesse and pinor noir for power.	10.50	63
Lanson Père et Fils Grande Tradition Rosé A bouquet of red berries, strawberry and redcurrants.	10.50	63