

DECEMBER 2026 A LA CARTE

STARTERS

Our Fish Soup

White Crabmeat, Stem Ginger, Coriander, Prawn Dumplings 15 (GF) (DF)

6 Lindisfarne Rock Oysters

Over Crushed Ice, Natural, Golden Balsamic & Apple or Babydam & Cointreau Ice Pearls 25 (GF) (DF)

Tartare of Tuna

Goats Cheese, Spring Onion, Sun Blush Tomatoes, Mulled Wine Sorbet 18 (GF)(can be made DF)

Trio of Prawn Cocktail

Cognac Infused Marie Rose, Avocado, Sweet Confit Heritage Tomatoes, Bloody Mary Pipette 18 (GF) (DF)

Scallop Sashimi

Winter Spiced Yuzu Dressing, Toasted Sesame, Sweet Pickle, Apple and Grapefruit 19 (GF)(DF)

Portland White Crab & Tian

Citrus Fennel Slaw, Candied Hazelnuts, Stem Ginger & Mango Salsa 23 (GF)(DF)

Talisker Whiskey Cured Salmon Gravlax

Dill & Black Pudding Cream Cheese, Black Radish, Chorizo. Served with Toasted Sourdough 16 (can be made GF & DF)

Smoked Duck Fennel & Orange Salad

Baby leaves, Toasted Walnuts, Orange Balsamic, Topped with Crispy Confit Duck Leg (GF) (DF)

Half Kilo Pot of Mussels

Confit Garlic & White Wine (GF) or Sauce Marinara 18 (GF)(DF)

MAINS

Wild Halibut

Savoury Oat Granola with Pancetta & Cranberry Crispy Fried Sage, Parsnip Puree, Surf Clams cooked in Chicken Jus 36 (can be made GF) (DF)

Half Scottish Lobster Thermidor, Gamba Chips 40 (GF)

Half Scottish Lobster – Garlic Butter, Gamba Chips 40 (GF)

Fillet of Scotch Beef Surf & Turf

Seared Scallop, King Prawns, Garlic Butter & Sweet Soy 52 (can be made GF & DF)

Lemon Sole

Simply Grilled Lemon Sole, Nothing More 36 (GF) (DF)

Lemon Sole Meunière

Prawns, Lilliput Capers, Clementines, Parsley & Candied Pecans 36
(GF)(can be made DF)

Risotto Nero

Earthy Squid Ink Risotto, Seared Scallops, Squid & King Prawns, Crispy
Panko Poached Egg (can be made GF)

Monkfish & King Scallops

Spring Onion, Ginger, Fish Sauce, Lemon & Tamari, Steamed in Paper (En
Papillote) 38 (DF)

Cod Fillet

Wrapped in Prosciutto, Grilled Asparagus, Pomme Puree, Lemon Caper
Butter, Toasted Almonds 40 (GF) (can be made DF)

Whole Roasted Seabass

Brie, Roasted Cauliflower & Truffle, Pickled Shallots, Toasted Hazelnuts,
Cranberry & Red Wine Reduction 36 (GF) (DF)

Kilo Pot of Mussels

Confit Garlic & White Wine (GF) or Sauce Marinara (GF)(DF), Gamba Chips
32

SIDES - 6.00

Gamba Chips (GF)(DF)

Rosemary & Thyme Roast Potatoes (GF)(DF)

**Chantenay Carrots, Brussel Sprouts, Burnt Orange Glaze
(GF)(DF)**

Pear, Walnut & Rocket Salad, Blue Cheese Dressing (GF)(DF)

DESSERTS - 11

Warm Sticky Toffee Pudding

A Gamba classic. Butterscotch, Calvados Ice-Cream.

Christmas Pudding Cheesecake

Brandy, Crème Anglaise

Winter Berry Crumble

Cinnamon & Ginger, Mulled Wine Ice Cream (GF)(can be made DF)

Affogato, Ice Cream

Espresso. Need We Say More? (Add your chosen liqueur £3
supplement)(GF)

GEORGE MEWES CHEESE

Selected by Glasgow's own fromager, George Mewes

Served with Peter Yard Crackers, Apple, Quince ~ 16

Comte 18 Months

Butterscotch Aromas with a Hint of Toast, Nutty and Sweet with a Long
Creamy Finish. Firm, Slightly Grainy and Very Dense Ivory to Yellow Paste

Tunworth

Handcrafted, Pasteurised, Camembert-Style, Masterpiece

1924 Meadow

Sweet Aroma, Farmy Notes, Sweet, Grainy and Rich with a Bold Salty Finish

Ragstone

Fudgy Goats Milk, Lemony Flavours, Reminiscent of Crème Fraiche

(GF)

(GF) Gluten-free. (DF) dairy-free.

Please inform your server of any special dietary requirements

On parties of six or more a discretionary service charge of 12.5% will be added

All gratuities go directly to staff