

Hello!

Thanks for dropping in



Breakfast (until 11.30am)

Croissant with butter and raspberry jam (v)	£2.90
Ramsay of Carluke pork sausages in a Garvald soft white roll	£3.70
Cinnamon sultana creamy porridge with toasted almonds (v)	£4.90
A tremendous scotch pancake, maple syrup, Ramsay streaky bacon or fruit compote (v)	£6.10
Scottish smoked salmon on wheaten toast topped with a poached egg	£6.40
Vegetarian breakfast (kale, roast cherry tomatoes and poached eggs on wheaten toast with hollandaise)	£6.50
Ramsay back bacon, black pudding and pork sausage, tomatoes, eggs and toast	£7.50

Lunch (until 4pm)

Croissant with roasted seasonal vegetables with Lanark Blue cheese or cream cheese (v)	£5.70
Smoked mackerel pate with toast or oatcakes (add a cup of soup £2) (gf option)	£6.20
Paninis: - cheddar cheese and ratatouille chutney (v)	£6.90
- steak and onion with horseradish cream	£7.90
- chicken and black pudding with spiced apple relish	£7.90
Panini combo – a bowl of soup and half a panini	£7.90
Pulled ham, cheese and chilli melt with rocket and red onion	£7.90
Vegetarian burger (bunless), sauteed potatoes and slaw (vgn)	£7.90
Little Red Pie Shed Pie – see board for pie of the day, with seasonal vegetables or salad	£7.10 - £8.10
Sausage roll combo – a bowl of soup and our hearty size sausage roll	£8.20
Roasted winter vegetable lasagne with garlic bread and greens (v, gf)	£8.50
Oat and herb crusted baked salmon, kale crushed potatoes with spiced orange sauce (gf)	£8.90
BRB 8oz Lanarkshire beef burger with sauteed potatoes, red cabbage and celeriac slaw (gf option)	£9.50

(Options: house relish, garlic butter or cheddar 50p, Lanark Blue cheese or Ramsay streaky bacon £1)

Available any time

Bakes and cakes made here, at Garvald and from Ali Bakes (gndf) Gluten Free Cakes	Up to £3.30
Scone, butter and jam	£2.60
Stewart Tower ice creams	£2.20
Tea for two (Eteaket pot, choice of scone, butter, jam and whipped cream)	£8.90



Pick up a pie ...



Hot drinks

A hearty mug of tea	£1.80
Eteaket broad-leaf tea (see board)	cup £2.20 / pot £3.70
Chai Latte	£3.10
Espresso	single £1.80 / double £2.20
Latte/Cappuccino	(S) £2.00 (M) £2.50 (L) £3.10
Americano	£2.40
Flat White	£2.40
Espresso Macchiato	£2.40
Mocha	£2.80
Hot Chocolate	(S) £2.50 (M) £2.90 (L) £3.30

Cold drinks

J2O bottled fruit juices	£1.90
San Pellegrino sparkling juices	£1.90
Appletiser	£1.90
Fentimans Ginger Beer/Rose/Lemonade	£2.20
BRB Gunner (lime, soda, ginger beer, Angostura bitters)	£2.90
BRB cordial	still £1.80 / spark £2.20
Clyde Valley Orchards apple juice	£2.40
Homemade milkshakes (s/berry, vanilla, chocolate)	£3.10
Highland Spring mineral water	still £1.60 / spark £1.90
Coca / Diet Coke	£1.90
Irn Bru / Diet Irn Bru	£1.70

Alcoholic drinks

Santa Ema Sauvignon Blanc white 125ml 12.5%	£3.20
Botter Merlot red 125ml 12%	£3.20
Deuchars IPA 500ml 3.8%	£3.50
Broughton Merlin's Ale 500ml 4.2%	£3.50
Waulkmill Craft Scottish Cider 330ml 5%	£3.30

We source the best of local food and prepare it freshly for you

We are delighted to support Garvald West Linton Bakery, a local residential centre for people with learning difficulties and disabilities, who supply our rolls and a selection of traybakes

Our beef comes from Lanarkshire farms, milk from Clyde Organics, pork from Ramsay of Carluke, cheese from Errington, raspberries from Blacketyside in Fife, Single Origin Coffee Beans, currently from Cuba

Please advise a member of staff if you have any dietary or allergy requirements. Our kitchen works with nuts and wheat based products

Children's portions available - do ask

(v) Vegetarian (gf) Gluten Free
(gndf) Gluten, Nut and Dairy Free (vgn) Vegan



Our Foods

Café

We make as much as we can in our kitchen. The chutney in your panini, the biscuit with your coffee, the jam in your scone, the scone itself or Bakewell tart, the horseradish cream, the wheaten bread with your soup – we hope you get the idea. We love to make it ourselves and use ingredients sourced as locally as possible and when seasons allow we reap the rewards from our raised beds to put our homegrown herbs, salads and vegetables onto your plate. The tea and coffee are not grown here but they are selected with the same care!

Little Red Pie Shed

Our pies are made by us too. They are indulgent and wholesome with a little original twist. So when it is 'Pie Time' for you, head off into our garden and take something home for an easy 'home-made' supper or come back another day and make a meal of it outdoors!

Our Goods

We like to seek out the slightly unusual for our gifts with a distinct emphasis on 'sourced in Scotland' and have found some talented local artists and designers whose work we like to support. In addition to our own Big Red Barn jams and chutneys we stock a small range of quality natural foods and drinks, and there are even little treats for dogs!

Our Woods

There are 80 acres of mixed woodland with simple tracks along which to meander. At the far end, walk upwards a little and you will find a rustic bench on which to sit and ponder the beauty of South Lanarkshire with Tinto Hill in the distance. We manage and season the wood to fill our Biomass boiler which gives us hot water and heating. Topped up with energy from the turbine, and with grey water from the hill to flush the loos we are a quietly sustainable small enterprise.

Find us on Facebook  To sign up for occasional news visit our website:

www.thebigredbarncompany.com