

COTTIERS

BAR MENU

Small Plates

Soup of the Day £6.5
Crusty Bread & Salted Butter. (2)

French Onion Soup £7.5
Slow Cooked Onions in Red Wine, Cheesy Crouton, & Salted Butter. (2,7,14)

Garlic & Sweet Chilli Prawns £10.5
Pan-fried King Prawns with Crusty Bread, Sweet Chilli, Garlic & Tomato Oil. (2,3,7)

Moules Marinière £10
Shetland Mussels, White Wine & Garlic Sauce, & Crusty Bread. (2,7,8,14)

Lamb Meatballs £11
Roast Garlic & Tomato Sauce, Crumbled Feta, with Garlic Bread. (2,7)

Goat's Cheese Bon Bons £9.5
Goat's Cheese Bon Bons, Asparagus Salad, & Chimichurri. (2,4,7)

Bang Bang Broccoli £9
Spiced Panko Broccoli, Sriracha Golden Syrup, Spring Onion, & Toasted Sesame Seeds. (2,12)

Beef Chilli Nachos £10
Tortilla Chips, Melted Cheese, Homemade Beef Chilli, Crème Fraiche, Guacamole, Tomato Salsa, Jalapeños, & Spring Onions. (2)

Vegan Chilli Nachos £10
Tortilla Chips, Smoked Vegan Cheddar, Black Beans, Guacamole, Salsa Fresca, & Spring Onions

Sticky Pork Belly £10
Slow-Roast Pork Belly Bites, Hoisin, Soy Sauce, House Salad, & Sesame Seeds. (12,13)

Big Plates

Fish & Chips £18.5
Guinness-battered Haddock, Fat-Cut Chips, Tartar Sauce, & Mushy Peas. (2,5,7)

Moules Frites £18
Shetland Mussels, White Wine & Garlic Sauce, Crusty Bread, & Pommes Frites. (2,7,8,14)

Pan-Fried Seabass £18.5
Seabass Fillet, Sauteed Mixed Greens, Lemon Basmati Rice, & Chimichurri. (5, 7)

Cottiers Guinness, Steak and Onion Pie £17.5
Served with Mash Potato, Roasted Carrots & Parsnips (2,7, please check daily allergens with your server.)

Chicken Schnitzel £18
Panko Coated Chicken Breast, Almond & Garlic Green Beans, Fat-Cut Chips, & a Fried Egg. (2,4,7,10)

Baked Bangers & Mash £15.5
Baked Sausages, Mash Potato, Sriracha-spiced Onions, & Cottiers House Gravy. (7)

Maple Glazed Hasselback Butternut Squash £15.5
Hasselback Butternut Squash, Maple Syrup, & House Salad. (9)

Slow Roast Pork Belly £18.5
Slow-Roast Pork Belly, Baked Radish, Carrot Puree, Caramelized Apples, & Red Wine Jus. (14)

Big Caesar Salad £13.5
Baby Gem Lettuce, Croutons, Caesar Dressing, Parmesan. (2)
Add Grilled Chicken £2.50 Add Hot Smoked Salmon (2,5) £2.50

Sirloin Steak Frites £22
6oz Sirloin, Roast Tomato, House Salad, & Pommes Frites. (2,7,9)

8oz Rib-Eye Steak £33
8oz Rib-Eye Steak, Roast Tomato, House Salad, & Pommes Frites. (2,7,9)

Upgrade Your Fries
Cajun-Spiced Skinny Fries (2) £1.5 Fat-Cut Chips (2) £1.5
Truffle & Parmesan Fries (2,4,7) £2

Add Your Sauce (£1.5 each)
Peppercorn (7,14), Garlic Butter (7)

Burgers

All burgers served on a toasted bun, with skinny fries

Cottiers Classic Beef £16.5
Beef Patty, Lettuce, Beef Tomato, Gherkin, Caramelised Onions, & Hickory Smoked BBQ. (2)

Chickpea & Leek £16.5
Homemade Vegan Leek & Chickpea Patty, Lettuce, Beef Tomato, & Parsley Aioli. (2)

BBQ Fried Chicken £16.5
Fried Chicken Breast, Lettuce, Beef Tomato, Mayonnaise, Hickory Smoked BBQ. (2,7)

Buffalo Fried Chicken £16.5
Fried Chicken Breast, Lettuce, Beef Tomato, Sriracha Mayo, & Franks Buffalo Hot Sauce. (2,7)

Add Toppings (£1.5 each) Cheddar (7), Lanarkshire Blue (7), Vegan Smoked Cheddar, Grilled Bacon, Fried Egg (4), Onion Rings (2)

UPGRADE YOUR FRIES Cajun-Spiced Skinny Fries (2) £1.5 Fat-Cut Chips (2) £1.5 Truffle & Parmesan Fries (2,4,7) £2

Sides

Skinny Fries (2) £6
Cajun-Spiced Skinny Fries (2) £6.5
Fat-Cut Chips (2) £7
Truffle & Parmesan
Skinny Fries (2,4,7) £7

Onion Rings (2) £6.5
Almond & Garlic Haricot Vert (10) £7
House Salad (9) £6
Cauliflower Cheese (7) £6

Desserts

Classic Affogato £7
Vanilla Ice Cream, Espresso. (4,7)
Profiteroles £7.5
Whipped Cream & Chocolate Sauce. (2,4,7)

White Chocolate Crème Brulee £7
Homemade Shortbread. (2,7)

Scottish Cheese Board £14.5
Howgate Brie, Isle of Mull Cheddar, Lanarkshire Blue, Red Onion Chutney, Cornichons, Grapes, Apple, & Oatcakes (2,7)

PLEASE INFORM YOUR SERVER OF ALL ALLERGENS - ALLERGENS ARE HIGHLIGHTED ON THE MENU, AND A FULL ALLERGEN MATRIX IS AVAILABLE UPON REQUEST

1.Celery
2.Cereals
(Including Gluten)

3.Crustaceans.
4.Egg
5.Fish

6.Lupin
7.Milk
8.Molluscs

9.Mustard
10.Nuts
11.Peanuts

12.Sesame
13.Soya
14.Sulphur



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For weddings and private hire please
contact our events team at

weddingsandevents@cottiers.com



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www.cottiers.com