



A LA CARTE MENU

CITATION
TAVERNE & RESTAURANT

A LA CARTE MENU

SERVED DAILY NOON 'TIL 10.30PM

STARTERS

FRESH DAILY BREAD & MARINATED OLIVES with olive oil & balsamic	£4.95
A BOWL OF TODAY'S SOUP (v) with fresh crusty bread	£3.95
WEST COAST SEAFOOD SOUP with melting gruyere crouton, saffron rouille & fresh crusty bread	£4.25
SMOKED MOZZARELLA, ROAST TOMATO & ROCKET SALAD (v) with confit cherry tomatoes, balsamic & basil	£5.95
BEETROOT CURED SALMON GRAVADLAX with potato salad, pickled cucumber, yoghurt, caper & lemon dressing	£6.25
CHICKEN LIVER & FOIE GRAS PARFAIT with pickles, brioche toast, orange & thyme butter	£6.50
MOULES MARINIÈRE with fresh crusty bread, shallots, garlic, white wine & cream	£6.95
GRILLED CHICKEN & ARTICHOKE SALAD with potatoes, broad beans, pancetta & sherry vinaigrette	£7.50
PAN SEARED KING SCALLOPS with confit potatoes, black pudding, crisp bacon & spiced apple compote	£8.50
FRESH PACIFIC OYSTERS served au natural- lemon & mignonette dressing <i>or</i> grilled rockefeller- spinach, parmesan & herbs	3 - £5.75 6 - £11.50



MAIN COURSES

ROAST SWEET POTATO, SAGE & PARMESAN GNOCCHI (v) with fine ratatouille, parmesan cream & rocket	£8.95
TODAY'S RISOTTO (v) please ask your server for details	£8.50
BEER BATTERED HADDOCK with hand cut chips or pommes frites, mushy peas, tartar sauce & lemon	£10.50
PAN FRIED SCOTTISH SALMON with herb & potato crush, lemon butter sauce, wilted kale with anchovy, chilli & garlic	£10.95
CRISP CONFIT DUCK LEG with potato & puy lentil casserole, sweet confit carrots & thyme jus	£11.50
PAN ROAST TARRAGON CHICKEN on potato gratin, french beans, wild mushroom & roast onion gravy	£12.50
GRILLED SEA BASS CHERMOULA with pesto potatoes, roast tomato, fennel & rocket, preserved lemon	£12.75
BRAISED SHORTRIB OF BEEF BOURGIGNONNE with creamy mash, roasted root vegetables & baby onions	£13.95
FRESH MARKET FISH OF THE DAY	£POA
POT ROAST HIGHLAND VENISON ROSSINI topped with foie gras, garlic potato fondant, spiced red cabbage & truffle jus	£19.95



MAINS FROM THE GRILL

all served with hand cut chips, roast tomatoes, field mushrooms & watercress, red wine jus or peppercorn sauce

PRIME STEAK BURGER	£11.50	PORK T-BONE 12oz	£16.95
SPATCHCOCK POUSSIN	£17.95	LAMB GIGOT STEAK 8oz	£18.95
CAMPBELL'S GOLD BEEF			
RIB EYE 10oz	£24.95	FILLET 8oz	£29.95
SURF 'N' TURF			£24.95
medallions of beef fillet & langoustines with bearnaise sauce & hand cut chips			
½ GRILLED LOBSTER THERMIDOR			£POA
with mixed house salad & hand cut chips			

SIDE ORDERS



POMMES FRITES	£3.00	CAESAR SALAD	£3.50
HAND CUT CHUNKY CHIPS	£3.50	POTATO GRATIN	£3.00
DRESSED HOUSE SALAD	£3.50	FRENCH BEANS	£3.50



DESSERTS

CRÈME BRULÉE with fresh raspberries & shortbread	£4.50
CARAMALISED APPLE & ORANGE TART with clotted cream ice cream	£5.50
LEMON CURD & GINGER CHEESECAKE with blueberry compote	£5.50
SWEET RUM BABA with fresh Scottish berries & crème chantilly	£5.75
WHITE & DARK CHOCOLATE MARQUIS with warm caramel sauce	£5.95
AYRSHIRE DAIRY ICE CREAMS with cookies, fudge sauce & berries	£4.75
A PLATE OF SCOTTISH CHEESES with toasted walnut bread, chutney, grapes & celery	£7.95
SELECTION OF PETIT FOURS	3- £3.50 6- £6.95

COFFEE & TEA MENU

our coffees & teas can be made or served with your choice of skimmed, semi skimmed or full fat milk.

CAFETIÈRE COFFEE FOR 1 freshly ground coffee with hot milk or cream on the side	£2.20
CAFETIÈRE COFFEE FOR 2 freshly ground coffee with hot milk or cream on the side	£3.65
ESPRESSO	£1.95
DOUBLE ESPRESSO	£2.20
CAPPUCCINO	£2.60
CAFÉ LATTE	£2.60
MOCHA	£2.70



LIQUEUR COFFEES a great way to finish any meal... freshly brewed coffee with your choice of liqueur, topped with double cream	£4.95
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Choose from

Gaelic, Irish, Bailey's, Calypso, French, Russian,
Caribbean, Italian or Normandy

SUKI SPECIALITY TEAS Breakfast, Darjeeling, Earl Grey, Green, Rooibos, Peppermint, Jasmine, Camomile, Red Berry, Spiced Citrus, Apple Loves Mint	£2.60
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HOT CHOCOLATE with cream & marshmallows	£2.80
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WHITE WINES

	175ml	250ml	Bottle
PINOT GRIGIO, COL DI SOTTO, ITALY	£4.50	£6.10	£17.95
A delicious, silky white, with pear, apple & notes of honey & almond. Easy drinking, refreshing yet delicate. Perfect with fish.			
CHARDONNAY, LA RARETE, SOUTHERN FRANCE	£4.30	£5.95	£16.95
A beautifully crafted white wine made from the most noble of white grape varieties; Chardonnay. Full tropical fruit flavours abound in this wine.			
CHENIN BLANC, THE VELDT RANGE, SOUTH AFRICA	£4.20	£5.75	£15.95
Aromas of melon & lychees with soft tropical fruit flavours dominating the palate & an elegant, refreshing finish.			
TREBBIANO D'ABRUZZO, SINELLO, DOC, ITALY	£4.20	£5.75	£15.95
Super soft, ripe Trebbiano with lovely white pear & apple on the palate. The finish is herbaceous however the fruit shines through making this a super aperitif. It works very well with white fish dishes too.			
LEHMANN RIESLING, BAROSSA VALLEY 2010 - AUSTRALIA			£18.25
Awarded five stars by Decanter Magazine, this Riesling has delicate floral and citrus characters. Crisp, dry wine ideal with chicken and fish.			
COORONG ESTATE CHARDONNAY - AUSTRALIA			£18.95
Pale golden in colour, enticing aroma of inviting peach & citrus aromas fill the nose. The grapes are picked at optimum ripeness to give a rich rounded flavour of tropical fruit but balanced out by a crisp clean finish.			
SAUVIGNON BLANC, MAIPO VALLEY, SANTA EMA, CHILE			£19.95
Wonderfully dry & crisp with intense citrus notes, green apples, pear & a tangy finish which get the taste buds going.			
YALUMBA ORGANIC RIVERLAND VIOGNIER, AUSTRALIA			£21.95
The aroma is intense white flowers - particularly honeysuckle & apricot nectar, with hints of freshly turned earth. Silky, rich & luscious with citrus & tropical fruit flavours & a lovely fresh finish.			
GAVI, LA ZERBA, ITALY			£22.95
This is discreet Gavi & not of the current fashion for high alcohol & oak. It is lovely & pure with a perfumed nose of honeysuckle & pear. This reflects onto the palate & is balanced by some tropical fruit & lovely mineral fresh acidity.			
CHARDONNAY, MORNING FOG, WENTE VINEYARDS, LIVERMORE VALLEY, CALIFORNIA			£24.95
A beautiful straw colour with aromas of freshly cut red apple, vanilla and soft oak followed by lush tropical and citrus fruit flavours and a medium to long refreshing finish.			
SAUVIGNON BLANC, FRANCESCA BAY, NEW ZEALAND			£25.95
New Zealand's soil & climate are ideal for Sauvignon Blanc & Francesca Bay is a particularly fine example with its wonderful concentration of fresh crisp fruit. Fresh gooseberry & tinned pear on the nose & the palate. The superb crunchy Granny Smith apple fruit, with tropical fruit notes, makes this Marlborough Sauvignon an ideal partner to seafood dishes.			
CHABLIS "LE FINAGE", LA CHABLISIENNE, BURGUNDY, FRANCE			£28.95
Full bodied style of Chablis with rounded citrus fruit notes. Fresh mineral notes on the finish leave the palate refreshed & eager for more.			
SANCERRE, LE CHATENAI, LOIRE, FRANCE			£29.95
Carefully crafted in a classic style, this is a dry & elegant wine, very well balanced. Fresh grassy aromas followed by citrus fruit, finishing with the pure mineral intensity & zippiness that you'd expect in a classic Sancerre.			



ROSÉ WINES

BORREGO SPRINGS, ZINFANDEL ROSÉ, CALIFORNIA	£4.20	£5.75	£15.95
A fresh, lively wine with a refreshing crisp finish of strawberries & melon.			
CABERNET ROSÉ, LA RARETE, SOUTHERN FRANCE			£16.95
Made from a blend of the two most aristocratic red grape varieties; Cabernet Sauvignon and Merlot. The colour exhibits great depth for a rosé wine and the aroma is intoxicating, emitting a strawberry and raspberry essence which follows through onto the palate.			
PINOT GRIGIO ROSÉ, LA CASADA, ITALY			£17.55
An oddity of the wine world that is wonderfully refreshing, with crisp acidity backed up by pleasant soft, red fruit flavours.			

RED WINES

175ml 250ml Bottle

RIOJA VINA AMATE, SPAIN

£4.50 £6.10 £17.95

A simple but very enjoyable example of young Rioja. Vibrant purple colour. Made from 100% Tempranillo grapes. An easy drinking wine with bright fruity notes of black cherry & plum.

SHIRAZ/NERO D'AVOLA, IL PARADOSSO, ITALY

£4.30 £5.95 £16.95

A full bodied and spicy blend of the indigenous Nero d'Avola grape, & the more familiar dark berried character of Shiraz.

MERLOT, LAS CONDES, CHILE

£4.20 £5.75 £15.95

An attractive nose with ripe red & stone fruits overlaid with a herbal quality. On the palate these develop to show ripe plum & prune flavours with an accessible structure.

SANGIOVESE RUBICONE, MONTECELLI, ITALY

£4.20 £5.75 £15.95

Made by Mario Ruggani this is lovely soft, spicy Sangiovese. Dark ruby in colour with herbaceous cherries & violets on the nose & a good medium weight palate. This is a great Italian entry level to start your climb to the heady heights of Chianti.

MALBEC "FINCA LA NIÑA", ARGENTINA

£18.25

A medium bodied Malbec with ripe red & black fruit flavours perfectly balanced with spice, chocolate & coffee notes from its time in French oak barrels.

PINOTAGE, THE VELDT RANGE, SOUTH AFRICA

£18.95

This is an early drinking style Pinotage packed with ripe, jammy fruits of the forest flavours. Soft, mellow & velvety smooth - refreshing & medium bodied.

COORONG ESTATE SHIRAZ, AUSTRALIA

£19.95

This classic Australian Shiraz combines heady aromas of smoky, dark fruit & subtle hints of mint. Spicy blackberry & plum flavours on the palate end in a long, smooth finish. Ideal served at room temperature with game dishes or cheese.

MERLOT RESERVA, SANTA EMA, CHILE

£21.95

A remarkable wine. Enormously rich with plummy fruit & a touch of chocolate. Very soft, silky & moreish!

PINOT NOIR, FRANCESCA BAY, NEW ZEALAND

£25.95

This classic New Zealand Pinot Noir is grown on selected Marlborough vineyards & is carefully & selectively harvested by hand. Aged in oak casks, this fine wine has a vibrant colour & a complex abundance of strawberry, cherry & dark berry fruit.

CHÂTEAU LA CROIX ST BENOIT, BORDEAUX, FRANCE

£28.95

Deep garnet/ruby colour, intoxicating aromas of blackcurrant & spice, with an amazingly powerful yet elegant palate. A truly outstanding wine.

CROZES HERMITAGE, ETIENNE BARRET, RHÔNE, FRANCE

£29.95

100% Syrah with classic aromas of bramble & a little spice. Oak flavours are restrained to let the fruit shine through, a characteristic of Etienne's wines. Medium to full bodied & easy to drink.



FIZZ

125ml Bottle

CAVA, CASTELL LLORD, BRUT NATURE RESERVA NV, SPAIN

£5.95 £19.95

Soft, creamy sparkler from Northern Spain, with zesty fresh fruit & a wonderfully clean, dry finish.

PINOT GRIGIO ROSATO IGT, SPUMANTE, ITALY

£19.95

Light rosé colour. The elegant bouquet has intense notes of acacia flowers. Dry, soft & well-balanced on the palate; round & full bodied structure.

PROSECCO BAROCCO, BRUT NV, ITALY

£6.50 £22.95

This wonderful Prosecco from the Veneto region of Northern Italy is perfect for any special occasion. It shows a peachy fruit character & a gentle mouth feel & while this would make a lovely aperitif, it has enough character to accompany many shellfish dishes too.



CHAMPAGNE

CHAMPAGNE POILVERT-JACQUES, BRUT, NV, FRANCE

£8.50 £35.00

A subtle & elegant wine with floral aromas & on the palate a freshness & harmony which is ideal served as an aperitif but can be enjoyed throughout the meal.

CHAMPAGNE AYALA BRUT MAJEUR, NV, FRANCE

£45.00

A beautifully balanced non-vintage, in the lighter style that is Ayala's hallmark. It is fresh & shows a good amount of blending with older wines which gives weight & complexity. The green fruit flavours are well balanced with secondary aromas of almonds, green berries & lively but not dominant acidity.

LAURENT PERRIER BRUT, NV, FRANCE

£55.00

Subtle spice & hints of citrus with warm toasty notes balance the freshness of fruit. Perfectly balanced a soft mouthfeel belies the strong structure of the wine. Finishes clean yet delicately lingers.

LOUIS ROEDERER BRUT PREMIER, NV, FRANCE

£60.00

White peaches & creamy buttery aromas, with ripe peach flavours & an attractive toastiness on the palate. Good length.

LAURENT PERRIER ROSÉ, NV, FRANCE

£95.00

Bright, fresh & intense, with notes of raspberries, strawberries & black cherries; fresh fruit on the palate followed by a full-bodied yet elegant mouthfeel.

LOUIS ROEDERER CRISTAL BRUT, 2004, FRANCE

£250.00

The jewel of the House is Cristal, created in 1876 for Tsar Alexander II. This is Champagne at its finest, as inspired today as it has always been, the embodiment of elegance & purity.

COCKTAILS

-  **FRENCH MARTINI** £6.35
A tempting blend of Stolichnaya, Chambord & pineapple juice.
-  **COSMOPOLITAN** £6.35
A modern day favourite. Absolut Citron, Cointreau, cranberry & lime.
-  **MERCHANT'S RUM PUNCH** £6.50
Wray & Nephew overproof rum, Cachaca Brazilian rum, Peach Schnapps shaken with fresh basil, strawberries & pineapple juice. A fresh and fruity long drink.
-  **BERRY CAIPIROSKA** £6.50
Absolut Kurant & Chambord. Muddled with lime wedges, fresh berries & sugar. Served short with crushed ice.
-  **ST CLEMENT'S LEMONADE** £6.50
Jack Daniels, Cointreau, oranges & lemons Shaken & layered over bitter lemon.
-  **RUM RUNNER** £6.75
Pusser's navy rum, Crème de banane, Crème de cassis, fresh lime & pineapple juice. Served over crushed ice. A fruity, sharp & rounded cocktail
-  **JUDGE & JURY** £6.50
Plymouth Gin, Calvados apple brandy, lemon, sugar syrup & grenadine shaken and capped with soda.

BUBBLES

-  **FRENCH 75** £8.95
Bombay gin, lemon juice & sugar. Topped with Champagne.
-  **KIR ROYAL** £8.95
Champagne layered over crème de cassis.
-  **BELLINI** £8.95
White peach & Champagne blended to make a true work of art.
-  **CLASSIC CHAMPAGNE** £8.95
Angostura bitters soaked sugar cube topped with Champagne & a brandy float.
-  **SLOE BERRY BUBBLE** £8.95
Gordon's sloe gin & raspberry vodka layered with champagne for a refreshing berry burst.
-  **SERENDIPITI** £8.95
Calvados apple brandy, apple juice & mint muddled together & topped with Champagne.

SIGNATURE COCKTAILS

-  **CITATION COOLER** £6.85
Stolichnaya vodka, Boë gin, white wine, elderflower, apple juice & soda. The first original Citation creation.
-  **JAMAICAN PASSION** £6.75
Koko Kanu, fresh lime, passion fruit & sugar syrup muddled & served over crushed ice.
-  **BASIL GRANDE** £6.75
Absolut vodka shaken with Chambord, Cointreau, cranberry juice, muddled strawberries & basil.
-  **PEARWAY TO HEAVEN** £6.85
Chambord raspberry liqueur shaken with cranberry, layered over a combination of Xante pear liqueur & apple juice.
-  **TWIG & BERRY** £6.75
Zubrówka bison grass vodka, Chambord & cranberry juice shaken & strained into a chilled martini glass.
-  **HONEY & ORANGE BLOSSOM** £6.75
Famous Grouse Scotch whisky, Cointreau, orange blossom honey & marmalade shaken and capped with soda.



CLASSIC COCKTAILS

-  **LONG ISLAND ICED TEA** £6.75
Stolichnaya, rum, gin, tequila, Cointreau & fresh lime shaken & layered over cola.
-  **MAI TAI** £6.75
Havana Especial, Cointreau, Orgeat syrup, fresh lime & pineapple. Served over crushed ice with a dark rum float.
-  **DAIQUIRI** £6.50
A simple classic. Havana rum, fresh lime & sugar. Can be served frozen. Fruit options also available (strawberry, raspberry, peach or passion fruit).
-  **MARGARITA** £6.50
Jose Cuervo tequila, Cointreau, fresh citrus juice served in a salt rimmed glass. Can be served frozen. Fruit options also available (strawberry, raspberry, peach or passion fruit).
-  **MANHATTAN** £6.50
Jim Beam bourbon & Martini Rosso. Slowly chilled with ice & flavoured with orange peel.
-  **BRAMBLE** £6.25
Plymouth gin, lemon juice & sugar syrup served over crushed ice with a crème de mûre float.
-  **AMARETTO SOUR** £6.50
Disaronno Amaretto, sugar syrup, lemon & lime juice shaken with egg white creating a smooth, sweet & sour cocktail.
-  **CAIPIRINHA** £6.50
Cachaça Brazilian rum, lots of fresh lime & sugar Served over crushed ice.
-  **MOJITO** £6.75
Havana Especial rum muddled with mint, fresh lime, sugar & capped with soda. Fruit options also available (pear & apple, strawberry, raspberry or passion fruit).
-  **BLOODY MARY** £6.50
Much more than just vodka & tomato juice. Absolut Citron, port, fine sherry, celery, cucumber, lemon juice, Worcestershire sauce & tabasco sauce. Have it as hot & spicy as you like. Our well trained staff each have their own variation of this classic.
-  **WHITE OR BLACK RUSSIAN** £6.50
Stolichnaya vodka, Kahlua coffee liqueur with cream or cola.
-  **BRANDY ALEXANDER** £6.75
Courvoisier VS, white crème de cacao, brown crème de cacao & double cream shaken & strained into a martini glass.



C'est fini!



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