

The CRICKLEWOOD



The Cricklewood is a family friendly bar/restaurant in the heart of Bothwell. It's the perfect place to enjoy a great day out in a relaxed atmosphere. Known for our welcoming atmosphere and great value for money, our restaurant is an ideal place to enjoy quality home cooked food by our award winning chef Michael Kilkie.

The casual menus offer something for everyone. Not in for a bite to eat? Then snug up in front of the fire and have a glass of wine and a catch up with friends. Here at the Cricklewood, we are very proud to have Michael Kilkie, writer of the well-respected cooking and recipe column in the Scottish Sunday Mail, as our Executive Head Chef. The team at the Cricklewood is delighted to have Kilkie and his expertise in their kitchen. With Michael's exciting take on modern Scottish cuisine, the residents of Bothwell and surrounding areas have the chance to experience his renowned cooking skills.

We can cater for any occasion as we have two stunning private dining rooms which can be used for weddings, birthdays, anniversaries or any other kind of party you would like us to organize for you.

Web: www.thecricklewood.com or www.michaelkilkie.com
Address: 27 Hamilton Road, G71 8LZ
Tel: 08451666004

Deciding which area is for you....

We here at the Cricklewood boast about our beautiful appointed private dining areas, whether it is a birthday dinner or dance and any other occasion. With free room hire for over 30 guests where else better?

The Moravia Suite...

This area is ideal for Dinner, Buffet and even just a Drink Reception. It can seat up to 40 guests. We can accommodate more depending on how you require your set-up; Take the stress out of your night by letting our dedicated team take the strain. The Moravia suite has got its own bar and can be set to your requirements

The Wee Room...

This area is great for dinner to seat up to 22 guests or more depending on your set-up requirements.

Why not extend your numbers and take full use of both The Moravia Suite and The Wee Room, with the full use of upstairs the possibilities are endless.

The Snug...

Want to be right in the middle of the party? Then this area is for you. The space is in the bar area with floor space and cosy sofa seating. It is the perfect mix of party and chill out but the best part is the exclusive use in the Main Bar.



Table cloths and table runners are available for hire all we need is one weeks' notice.

Set Menu A £18.95 per person

Starters

Home made soup of the day with a warm roll
Smooth chicken liver pate with oatcakes and sweet red onion chutney
Chilled melon with lime and ginger syrup

Mains

Steak pie with seasonal vegetables and skin on fries
Beer battered haddock and chips served with mushy peas and tartar sauce
Lasagne al forno served with garlic bread
Wild mushroom risotto with rocket and parmesan

Pudding

Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Warm apple pie and custard
Trio of Equis Ice cream

Add on tea and coffee accompanied by petit fours £2.95

Set Menu B £ 21.95 per person

Starters

Homemade soup of the day with a warm bread roll
Smooth chicken liver pate with oatcakes and sweet onion chutney
Classic prawn cocktail with lemon and brown bread
Chilled melon with lime and ginger syrup

Mains

Slow braised beef with creamed potatoes and a red wine and caramelized onion gravy
Seared salmon fillet with crushed new potatoes dressed with mussel and spring onion chowder
Roast supreme of chicken with fondant potatoes, fine beans and a tarragon café au lait sauce
Wild mushroom and spinach tagliatelle with parmesan cheese and garlic bread

Pudding

Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Vanilla crème brulee with shortbread
Trio of Equis ice creams
Selection of Scottish cheeses with oatcakes, grapes and fruit chutney

Add on tea and coffee accompanied by petit fours £2.95

Set Menu C £25.95

Starters

Homemade soup of the day with a warm bread roll
Smooth chicken liver pate with oatcakes and sweet onion chutney
Classic prawn cocktail with lemon and brown bread
Chilled melon with lime and ginger syrup

Mains

8oz Ribeye steak with skin on fries, onion rings, roast tomato and pepper sauce
Seared salmon fillet with crushed new potatoes dressed with mussel and spring onion chowder
Roast supreme of chicken with haggis, mashed potatoes, turnip puree served with a whiskey and grain mustard sauce
Wild mushroom and spinach tagliatelle with parmesan cheese and garlic bread

Puddings

Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Vanilla crème brulee with shortbread
Warm apple pie and custard
Selection of Scottish cheeses with oatcakes, grapes and fruit chutney

Add on tea and coffee accompanied by petit fours £2.95



The Moravia Suite

Buffet Menu

Buffet 1 £7.25 per person

Selection of assorted sandwiches
Sausage Rolls
King Prawns wrapped in filo pastry with sweet chili dipping sauce
Mixed salad

Buffet 2 £8.75 per person

Selection of assorted sandwiches
Sausage Rolls
King Prawns wrapped in filo pastry with sweet chili dipping sauce
Chicken pakora
Vegetarian pakora
Mini vegetarian Quiche
Mixed salad

Buffet 3 £9.95 per person

Selection of assorted sandwiches
Sausage Rolls
King Prawns wrapped in filo pastry with sweet chili dipping sauce
Chicken pakora
Vegetarian pakora
Mini vegetarian Quiche
Chicken satay skewers
Vegetable
Mixed salad

Hot Fork Buffet - Priced per person per dish

Homemade soup of the day £2.50

Lasagne al forno £7.00
Cajun chicken pasta bake £7.00
Chicken curry with basmati rice £7.00
Chili con carne with steamed rice £7.00
Lamb Curry with Basmati rice £8.00
Vegetable stir fry with egg noodles £6.00
Roasted root vegetable lasagna £6.00

Bread and butter pudding £4.00
Apple crumble £4.00
Sticky toffee pudding £4.00
Assorted platter of cold desserts £4.00

