

## APPETISERS

<b>CHEF'S SOUP OF THE DAY</b> FRESHLY BAKED BREAD & BUTTER	£5	<b>ATLANTIC PRAWN COCKTAIL ON CRUSHED AVOCADO</b> WITH CRISP BAKED BREAD STICK	£8
<b>HOT SMOKED SALMON FISHCAKE</b> SOFT POACHED EGG AND CITRUS HOLLANDAISE	£8	<b>ROASTED MEDITERRANEAN VEGETABLE BRUSCHETTA</b> MELTING SCOTTISH BRIE, ROCKET SALAD, RED PEPPER DRESSING, BASIL PESTO AND AGED BALSAMIC	£7
<b>WHIPPED GOATS CHEESE</b> WITH TEXTURES OF BEETROOT, SEEDED WAFER AND MICRO SALAD	£8	<b>CHICKEN LIVER PATE</b> WITH REAL ALE CHUTNEY, WARM TOASTED BRIOCHE AND SEASONAL LEAVES	£7
<b>PAN ROASTED ARRAN BAY SCALLOPS</b> PETITE RATATOUILLE, ROAST RED PEPPER EMULSION, SUMMER HERB DRESSING	£10	<b>COO IN IRN BRU</b> BRAISED BEEF, SPICED VEGETABLE SLAW WITH STICKY SMOKY IRN BRU SAUCE	£7

## BBAR & GRILL CLASSICS

<b>CHEF'S SIGNATURE 12 HOUR SLOW COOKED STEAK PIE WITH CRISP PUFF PASTRY</b> CREAMY MASHED POTATOES, SEASONAL VEGETABLE MEDLEY AND BRAISING JUICES	£13
<b>CHILLI &amp; LIME COATED CHICKEN</b> SPICED PATATAS BRAVAS, SEASONAL GREENS, WARM GARLIC MAYO, PAPRIKA SMOKED BARBECUE SAUCE	£12
<b>BRAISED FEATHERBLADE OF HIGHLAND BEEF</b> DAUPHINOISE POTATOES, MARKET VEGETABLES, MUSHROOMS AND RED WINE SAUCE	£12
<b>PANKO CRUMBED DUNBAR LANDED HADDOCK</b> HOMEMADE CHUNKY CHIPS, CRUSHED GARDEN PEAS, TARTARE SAUCE	£12
<b>BUCKET OF LEMON AND BLACK PEPPER SCAMPI</b> WITH SEASONAL SALAD, TARTARE SAUCE, HOMEMADE CHUNKY CHIPS	£11
<b>AUTHENTIC INDIAN KERALA CHICKEN CURRY</b> WITH BASMATI RICE, BOMBAY ONIONS AND NAAN BREAD	£12
<b>PAN FRIED SEA BASS WITH CHILLI PRAWNS</b> FRAGRANT COUS COUS, SUMMER GREENS, GINGER AND LEMONGRASS DRESSING	£13
<b>SPICED VEGETABLE, SPINACH AND CHICKPEA CURRY</b> WITH BASMATI RICE, BOMBAY ONIONS AND NAAN BREAD	£11
<b>PAN ROASTED BREAST OF CHICKEN</b> WITH MAC SWEENS HAGGIS, CREAMY MASH, SEASONAL VEGETABLES, AUCHENTOSHAN LACED PEPPERCORN SAUCE	£12

## PASTAS

<b>CLASSIC MACARONI &amp; CHEESE IN MATURE CHEDDAR SAUCE</b> WITH A BUCKET OF FRIES AND GARLIC BREAD	£11
<b>PENNE PASTA WITH BALSAMIC ROASTED MEDITERRANEAN VEGETABLES</b> CRUMBLLED GOATS CHEESE, TOMATO AND BASIL SAUCE PESTO DRESSED ROCKET AND GARLIC BREAD	£11
<b>CAJUN CHICKEN TAGLIATELLE</b> WITH FRESH PARMESAN AND GARLIC BREAD	£12

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGENS, PLEASE ADVISE YOUR SERVER WHO WILL BE ABLE TO ASSIST YOU

#GJHFood



# BBar & Grill

## CHEF'S DISH OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S DISH OF THE DAY

### SIDES – All £3

GARLIC BREAD    CURLY FRIES  
ONION RINGS    COLESLAW  
SEASONAL VEGETABLES  
DAUPHINOISE POTATOES  
OUR OWN HOMEMADE CHUNKY FRIES, FRENCH FRIES OR SWEET POTATO FRIES

## FROM THE GRILL

### STEAKS

OUR SELECT SCOTTISH BEEF IS BORN AND REARED IN THE GLENIFFER HILLS AND DRY AGED FOR A MINIMUM OF 28 DAYS – SERVED WITH GRILLED TOMATOES, MUSHROOMS, CHUNKY HOMEMADE CHIPS OR DAUPHINOISE POTATOES AND A CHOICE OF PEPPERCORN, CAJUN OR SMOKY JACK DANIELS SAUCES

FILLET	220G	£32
SELECT SIRLOIN	220G	£26
FLAT IRON	220G	£17

### BURGERS

OUR CHAR-GRILLED 8OZ BURGERS ARE MADE WITH THE FINEST QUALITY STEAK MINCED BEEF AND SERVED IN A BRIOCHE BUN WITH ICEBERG LETTUCE, MAYONNAISE, FRENCH FRIES AND A SIDE SALAD

<b>THE 'BEARDMORE' CLASSIC</b> WITH MATURE CHEDDAR, BACON AND TOMATO RELISH	£12
<b>THE BRAVEHEART</b> TOPPED WITH MACSWEENS HAGGIS, SERVED WITH PEPPERCORN SAUCE	£13
<b>NACHO CRUMBED MEXICAN BEAN BURGER</b> TOPPED WITH TOMATO SALSA, JALAPENOS, MELTING CHEDDAR & GUACAMOLE	£11
<b>BARBECUED CAJUN CHICKEN BREAST BURGER</b> WITH A CAJUN SAUCE	£12

## SUMMER SUPER SALADS

SEASONAL LEAF SALAD WITH SUMMER SALAD VEGETABLES AND OVEN BAKED CROUTONS TOPPED WITH A CHOICE OF –

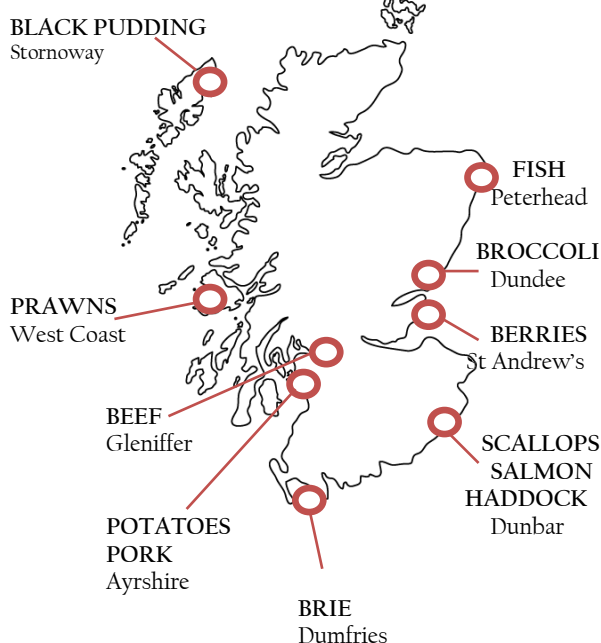
<b>CHAR-GRILLED CHICKEN</b>	£12
<b>CHILLI &amp; LIME COATED CHICKEN</b>	£12
<b>LIGHTLY GRILLED OAK SMOKED SALMON</b>	£14
<b>ATLANTIC PRAWNS MARIE ROSE</b>	£14
<b>GRILLED GOATS CHEESE AND CHARRED ASPARAGUS</b>	£13

CHOICE OF DRESSING ON THE SIDE

HONEY & MUSTARD – CAESAR – PIRI PIRI – CHILLI & LEMONGRASS

ALL SALADS SERVED WITH GARLIC BREAD

## PROUDLY USING SCOTTISH INGREDIENTS



## RED WINE

175ml 250ml Bottle

CABERNET SAUVIGNON, CARMEN RESERVA

CHILE

£4.30 £6.20 £18.50

AROMATIC AND FULL BODIED CABERNET SAUVIGNON, GIVING NOTES OF VANILLA, A SMOKY EDGE AND TRACES OF FRUITS SUCH AS RASPBERRY AND PLUM.

MALBEC, ZARAPATO.  
ARGENTINA

£4.20 £6 £18

SOFT FRUITY RED WITH FLAVOURS OF CHERRIES AND RED FRUITS.

MALBEC, DESPACITO  
ARGENTINA

£23.50

IT PRESENTS A BRIGHT RED COLOUR WITH FRESH AROMAS OF PLUMS AND BLACKBERRIES AND A HINT OF SPICE. THE PALATE IS CLEAN AND SMOOTH WITH ENRICHING RED BLACK BERRY FRUIT, PERFECTLY BALANCED AND A GOOD FINISH

175ml 250ml Bottle

MERLOT, LOS TILOS  
CHILE

£4.30 £6.20 £18.50

DISTINCT FRUITY AROMA, RED CHERRY INTERMINGLED WITH FLORAL AND VANILLA NOTES

SPEAKEASY CABERNET SAUVIGNON  
AUSTRALIA

£26

EXUDING COMPLEXITY WITH DELICIOUS HINTS OF DARK. DELICATE AGEING IN OAK ADDS ELEGANT CARAMEL AND VANILLA SPICE NOTES

PINOTAGE, CULEMBORG  
SOUTH AFRICA

£4.40 £6.40 £19

DELICIOUS PLUM FLAVOURS WITH SOFT TANNINS AND A LONG FINISH. RED FRUIT NOTES UNDERPINNED BY HINTS OF SPICE AND CHOCOLATE

### Recommended by us...

CALITERRA CARMENERE RESERVA,  
CHILE £22.50

DARK VIOLET-RED IN COLOUR AND BLUISH AT THE RIM. AROMAS OF BLACKBERRIES AND FOREST FRUITS ACCOMPANIED WITH MILD NOTES OF SPICE

175ml 250ml Bottle

SHIRAZ, MOONDARRA.  
AUSTRALIA

£4.20 £6 £18

RICH, SPICY MOUTHFUL OF PLUMS AND BRAMBLE FRUITS. SOFT, RICH AND WARM IN STYLE

UNRULY RED ZINFANDEL  
USA

£28

AROMAS OF BLACK CHERRY, VANILLA AND JAM FOLLOWED BY FLAVOURS OF DARK FRUITS. TANNINS ARE SMOOTH WITH A LINGERING FINISH

### Recommended by us...

PINOT GRIS SPEAKEASY CLUB (PROHIBITION)  
AUSTRALIA

£25.50

SLIGHT SAVOURY AROMATIC NUANCES, WITH PEAR, LYCHEE AND EXOTIC SPICE.

175ml 250ml Bottle

SAUVIGNON BLANC, ANAPI RIVER.  
NEW ZEALAND

£23.50

A VIBRANT, CITRUSY WINE WITH AN AROMA OF FRESH GOOSEBERRIES AND PACKED WITH TROPICAL FRUITS

SAUVIGNON BLANC, DON SEGUNDO  
CHILE

£4.30 £6.20 £18.50

VERY APPEALING FRESH LEMON AND CUT GRASS AROMAS LEADING TO A RICHER MORE TROPICAL PALATE.

## WHITE WINE

175ml 250ml Bottle

PINOT GRIGIO, VENDEMIA  
ITALY

£4.40 £6.40 £19

A FRESH, LIGHT AND CRISP EXAMPLE OF THIS LAUDED VARIETY FROM THE ROLLING HILLS AND VINEYARDS OF CANTINA LEVORATO, VENTO

CHARDONNAY RESERVA, CALITERRA  
Chile

£28

GOLDEN YELLOW WITH A GREEN HUE, IT FEATURES A WIDE RANGE OF AROMAS, WITH CITRUS AND MINERAL NOTES THAT ACCOMPANY INTENSE TROPICAL FRUIT SCENTS. WITH A LONG FINISH, ITS GREAT FRESHNESS MAKES THIS AN IDEAL EVERYDAY WINE

PINOT GRIGIO, FOLONARI,  
ITALY

£23

CRISP AND LIVELY WITH A FRUITY PALATE AND A DRY BUTTERY FINISH

175ml 250ml Bottle

CHARDONNAY, MOONDARRA.  
AUSTRALIA

£4.20 £6 £18

RIPE FLAVOURS OF PEACHES AND PINEAPPLE WITH A CREAMY FEEL IN THE MOUTH AND A SOFT FRUIT FINISH.

TORRENTES, ZARAPITO  
ARGENTINA

£4.30 £6.20 £18.50

FROM THE SAN JUAN REGION OF ARGENTINA, THIS WINE HAS PEACH AND APRICOT FRUIT FLAVOURS, AND IS VERY SOFT ON THE PALATE

CHENIN BLANC, PECKING ORDER  
SOUTH AFRICA

£4.20 £6 £18

A DRY FRUIT DRIVEN STYLE WITH FRESH CITRUS AROMAS. A SMOOTH WELL BALANCED PALATE, LIGHT, FRESH AND CRISP WITH APPLE FRUIT FLAVOURS

## ROSE WINE

175ml 250ml Bottle

VINA ORIA TEMPRANILLO GARNACHE ROSE  
SPAIN

£18

RIPE BERRIES, VANILLA AND CHERRY FLAVOURS MIXED WITH A HINT OF SPICE

PINOT GRIGIO ROSE, VENDEMIA  
ITALY

£18.50

A FRESH AND LIGHT ROSE WITH A DELICIOUS BALANCE OF CITRUS FRUITS, CHERRY AND RED BERRY FLAVOURS AND DELIGHTFUL MINERALITY

BLUSH, HUMBOLT COAST.  
USA

£4.95 £6.50 £19.50

A CLASSIC WINE WITH A VIBRANT PINK COLOUR, AND FLAVOURS OF STRAWBERRIES AND CREAM.

### Matched by us...

PINOTAGE & STEAK

CABERNET SAUVIGNON & RED MEAT

PINOT GRIGIO & FISH

CHARDONNAY & WHITE MEAT

PINOT GRIGIO ROSE & SUMMER SALAD

PROSECCO & SCAMPI

## PROSECCO

200 ml Bottle

MASCHIO DE CAVALIERI ROSE SPUMANTE  
ITALY

£26.50

AROMAS OF WHITE FRUITS, LEMON, PEACH, PEAR AND GRAPEFRUIT, GIVE WAY TO HINTS OF PINEAPPLE AND FRESH SPRING FLOWERS

TRUILLI PROSECCO,  
ITALY

£6.50 £28

THIS ITALIAN PROSECCO IS PACKED WITH SOFT FRUIT FLAVOURS, HINTS OF PEACH AND A LONG LINGERING FINISH.

MASCHIO DE CAVALIERI PROSECCO  
SPUMANTE  
ITALY

£30

A SPARKLING DRY BRUT PROSECCO FROM ITALY WITH A BRIGHT TASTE FULL OF PEAR AND MELON NOTES