

Appetisers

Chef's soup of the day with homemade bread roll	£5
Poached smoked salmon with wilted spinach, poached egg, haddock and parsley broth	£8
Confit of duck and chicken liver parfait with glazed apple, crisp crouton	£8
Our own chilli and lime spiced nachos with guacamole, salsa and sour cream add pulled beef	£7 £8

BBar and Grill Classics

Chef's signature 12 hour slow cooked steak pie with crisp puff pastry with creamy mashed potatoes, seasonal vegetable medley and braising juices	£13
Chilli and lime coated chicken with spiced patatas bravas, seasonal greens, warm garlic mayo, paprika smoked barbecue sauce	£13
Panko crumbed Dunbar landed haddock with hand cut chips, crushed garden peas and tartare sauce	£13
Pan fried sea bass with chilli prawns with crushed potato, summer greens, ginger and lemongrass dressing	£14
South Indian chicken curry with basmati rice, naan bread, spiced onion and poppadom	£13
Baked macaroni with mature cheddar cheese with French fries	£10
Wild mushroom, broccoli and roasted garlic gnocchi with toasted hazelnuts	£12
South Indian vegetable curry with basmati rice, naan bread, spiced onion and poppadom	£10

Burgers

Beardmore classic bacon and cheese	£14
Pulled sticky beef	£16
Corn crusted chicken	£13
Vegetable bhaji burger	£12

All burgers are served in toasted brioche bun with shredded lettuce, chilli jam, gherkin, hand cut chips and crispy onion rings.

Sides

Creamy mash	£3	Garlic bread	£3
Battered onion rings	£3	Hand cut chips	£4
Selection of vegetables	£3	French fries	£3

Atlantic prawn cocktail on crushed avocado with crisp baked bread stick	£8
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Pan roasted Arran Bay scallops with petite ratatouille, roast red pepper emulsion, summer herb dressing	£12
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Whipped goat's cheese with textures of beetroot, carrot and caraway seed salad	£8
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Summer salads

Chargrilled chicken	£13
Goat's cheese and beetroot	£12
Smoked salmon and baby prawn	£13

All salads served with choice of dressing: blue cheese, french dressing, honey mustard, classic mayonnaise

From the Grill

Rib eye steak	£27
Flat iron steak	£17

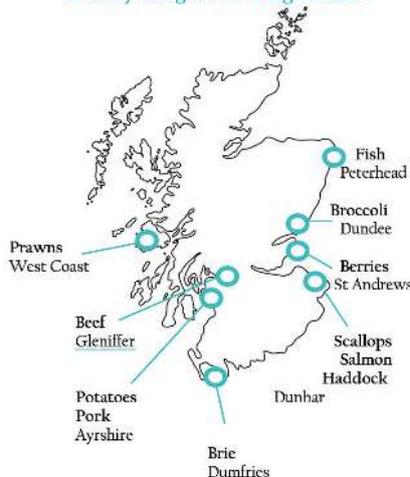
All steaks are served with hand cut chips, grilled mushroom and confit tomato

Choice of sauces: blue cheese, pepper, Diane sauce, garlic and parsley butter.

Desserts

Porrelli's ice cream (various flavours)	£6
Chef's cheesecake of the day with vanilla ice cream	£7
Warm summer berry crumble with warm custard	£7
Strawberry meringue with strawberry crisp, peppered strawberries	£7
Warm chocolate brownie with honeycomb ice cream	£7

Proudly using Scottish ingredients



If you have any specific dietary requirements or allergens, please advise your server, who will be able to assist you.

#GJHFood  



**Golden Jubilee
Conference Hotel**