

BBar and Grill Menu

Appetisers

Chef's soup of the day with freshly baked bread	£5
Steamed mussels served with a classic white wine and garlic cream sauce	£7/£12
Classic prawn cocktail with panko crumbed prawn, celeriac and apple in Marie Rose sauce	£8
Classic haggis bon bon Creamed neeps and potato crisp	£8
Seared halloumi cheese (v) with cranberry and balsamic pickled carrot and seasonal salad	£7
Ayrshire ham and chicken liver paté with real ale chutney and seasonal leaf salad	£8

BBar and Grill Classics

Chef's signature 12 hour slow cooked chicken pie with crisp puff pastry with creamy mashed potatoes, seasonal vegetable medley and braising juices	£13
Roasted haunch of Highland venison with creamed cabbage, market vegetables, honey and mustard sauce	£18
Seared fillet of chilli and pepper crusted seabass with spiced puffed wheat, chargrilled corn, baby gems and peppers, roast red pepper sauce and basil emulsion	£15
Pan roasted featherblade of beef with bacon mash, seasonal vegetables and peppercorn sauce	£13
Baked fillet of salmon whipped chive potatoes, seasonal greens, prawn and mussel sauce	£13
Panko crumbed, Peterhead landed haddock served with chunky chips, pickled onion and tartare sauce	£13

Eldhose, our chef, presents his authentic korma, containing a secret blend of spices and finished with coconut milk

Marinated chicken	£13
Vegetable and chick pea	£11
Served with Basmati rice and naan bread	

Chef's dish of the day

Burgers

Our chargrilled 8oz burgers are made with the finest quality steak mince and served in a brioche bun with iceberg lettuce, mayonnaise, hand cut chips and side salad.

The 'Beardmore' Classic with mature cheddar, bacon and tomato relish	£14
Grilled pepper and halloumi (v) with Bombay slaw, mango chutney and mint yoghurt	£12
Barbecued Cajun chicken breast served with Cajun sauce	£14

Vegetarian / Pasta (v)

Classic macaroni cheese in mature cheddar sauce (v) with fries	£10
Crumbled goat's cheese and roasted beetroot risotto (v) with pesto dressed rocket	£11
Crisp vegetable skewer, aubergine ketchup (v) with jasmine rice	£10

Something Special

Pan seared scallop, bacon and black pudding gateau	£12
Seasonal mushroom, herb crouton and soft hen's egg	£8
Seared breast of duck Confit leg, boulangère potato, green beans and natural pan juices	£18
Tournedos of local beef fillet mushroom purée, thyme and baby shallot jus	£30

From the Grill

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 and a choice of peppercorn, Diane, blue cheese sauce or garlic butter.

Sirloin steak 8oz (220gms)	£27
Fillet steak 8oz (220gms)	£35
Flat iron steak (250gms)	£17

Sides

Hand cut chunky fries	£4	Garlic bread	£3
Onion rings	£3	French fries	£3
Seasonal vegetables	£3	Coleslaw	£3

Desserts

Porrelli's of Paisley dairy ice cream choose from vanilla, chocolate or strawberry, with a choice of butterscotch, chocolate or raspberry sauce	£7
Warm apple and pear crumble with sauce Anglaise and mascarpone ice cream	£7
Sticky carrot cake pudding (GF) with toffee sauce and vanilla frosting ice cream	£7
Chocolate cheesecake served with ice cream and seasonal berries	£7
Snowball puff candy sundae rich vanilla pod dairy ice cream	£7
Selection of cheese and biscuits	£8

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