

BBar and Grill Menu

Appetisers

Chef's soup of the day with freshly baked bread	£5
Warm Mull cheddar soufflé with walnut and chive salad	£8
Whipped chicken liver parfait with Arran oatcakes, ale chutney and seasonal salad	£8
Steamed Loch Etive mussels with garlic and herb cream or tomato and chorizo sauce	£8/£15
Classic sourdough bruschetta topped with Atlantic prawns and Marie Rose dressing	£8
Haggis, neeps and tatties with pepper sauce and crispy leek	£8

BBar and Grill Classics

Braised pulled brisket of beef with sticky red cabbage and champ potato	£14
Panko crusted fillet of hake Kiev with creamed potato, sautéed mange tout, green beans and garlic butter sauce	£15
Char grilled chicken supreme with wild mushroom cream sauce, green beans and crushed herb potatoes	£15
Charred loin of pork with bacon bon bon and creamed cabbage	£14
Tempura of Peterhead landed haddock served with chunky chips, pickled onion, garden peas and tartare sauce	£14
Duo of pigeon breast with roasted carrot, wild mushroom and black pudding jus	£15
Lamb rogan josh with fragrant rice, naan bread and spiced onion	£16
Cauliflower and sweet potato masala with fragrant rice, naan bread and spiced onion	£12
Italian style vegetable and potato pie	£12
Penne pasta, wild mushroom and broccoli cream	£11
Seafood pasta seasonal seafood cooked in light tomato and dill sauce	£12
Roasted red pepper pithivier with cherry tomato and mozzarella cheese	£10

Sides

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

Sandwiches (available 12pm-4pm)

Sandwiches can be served on sourdough baguette, classic style or wrap. All sandwiches will come garnished with salad and crisps

Tuna, rocket and cucumber	£8
Chicken and bacon chilli mayonnaise	£8
Smoked salmon, pea mayo and baby peas.	£9
Mediterranean vegetable, smashed avocado and mozzarella	£8
Simply ham and Emmental cheese	£8
Humous, roast pepper and baby spinach	£8

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 smoked cheese and bacon burger with mature bacon coleslaw and tomato relish	£14
Chorizo and smoked paprika plant-based burger	£12
Charred chicken burger, with pepper, crushed lettuce and mayo	£14

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.

Rib-eye steak 8oz (220gms)	£28
Flat iron steak (250gms)	£18

Dessert

Peach and vanilla cheesecake	£8
Roasted pear and bramble crumble with vanilla ice cream and sauce Anglaise	£8
Warm chocolate bread and butter pudding with candy ice cream and warm butterscotch sauce	£8
Banoffee sundae	£8
Porrelli's of Paisley ice cream	£7
Selection cheese and biscuits	£10

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

#GJHFood   