

BBar and Grill Menu

Starters

Chef's soup of the day with freshly baked bread	£5
Salt 'n' chilli pork with citrus vermicelli and sticky sauce	£8
Home cured salmon, gin and fennel salad with Irish stout bread	£8
Baked asparagus and crispy egg with hollandaise sauce, parsley and chive crème fraiche	£8
Smooth chicken liver and duck parfait with fruit chutney, Arran oatcakes and herb salad	£8
Breaded brie, cranberry dressing with carrot and orange salad	£8
Prawn and avocado cocktail	£8

Mains

Pan seared venison loin with glazed beetroot, celeriac and potato foam	£22
Baked lamb cutlet with Niçoise garnish, olive scented jus	£18
Classic breaded North Sea haddock with handcut chips, minted peas and tartare sauce	£14
Classic chicken Kiev with creamed potatoes and wilted spinach	£15
Chef's signature steak pie (with flaky pastry) with creamed potatoes and roasted root vegetables	£14
Eldhose's classic chicken tikka masala, with braised rice, naan bread and crispy poppadum	£13
King prawn and broccoli pasta with garlic bread and baby rocket salad	£13
Vegan meatballs served with tomato and pepper coulis and spicy wedges	£11
Sweet potato, courgette and lentil curry with rice and cauliflower pakora	£10
Oriental summer stir fry with citrus noodles and sticky sauce	£10

Sides

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

Sandwiches (served until 5pm)

Cured salmon, gherkin and rocket dressing	£9
Mediterranean vegetables, hummus and baby gem	£7
Smoked cheese, apple and celery chutney	£8
Ham, mustard and coleslaw	£8
Egg mayonnaise with crunchy green pepper	£7

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 tomato, mushroom, handcut chunky chips and a choice of peppercorn, Diane, blue cheese sauce or garlic butter.

Chargrilled rib eye 8oz (220gms)	£29
Chargrilled sirloin 8oz (220gms)	£29
Chargrilled fillet steak 8oz (220gms)	£35

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.

Beardmore style haggis burger with pepper sauce	£15
Breaded chilli chicken burger	£14
Simple cheese burger	£14

Salads

House salad with red chard, baby spinach, rocket, peppers, red onion, tomato, cucumber, toasted sesame seeds, chai seeds, chopped nuts and crunchy croutons.

Cured salmon	£12
Prawn and avocado	£12
Chargrilled chicken	£12
Roasted Mediterranean vegetables and brie	£12
Served with choice of dressing; garlic and herb oil, blue cheese, mustard dressing or mayonnaise.	

Desserts

Chocolate sphere, raspberry sponge and chocolate mousse	£8
Selection of ice cream	£6.50
Rhubarb and custard	£8
Lemon tart	£8
Peppered strawberry sundae	£8
Selection of cheese and biscuits	£12

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

#GJHFood

