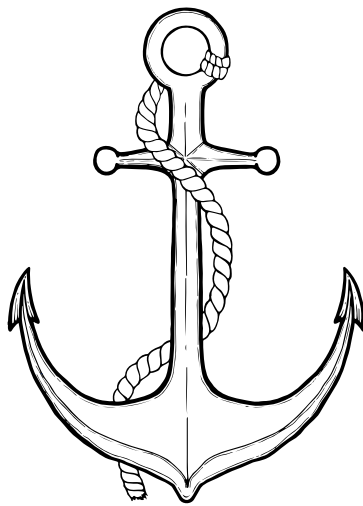


BBAR & GRILL MENU



LUNCH MENU

SERVED BETWEEN 11AM - 4PM

PRICE

CHEFS SOUP OF THE DAY

5.00

PRAWN COCKTAIL

8.00

SMOOTH CHICKEN LIVER PARFAIT

8.00

SERVED WITH ARRAN OATCAKES AND FRUIT CHUTNEY

WEST COAST PANKO CRUMBED HADDOCK

14.00

SERVED WITH MINTED PEAS AND HOMEMADE CHUNKY CHIPS

BEARDMORE BURGER

15.00

SERVED WITH BACON, CHEESE, CHUNKY CHIPS AND SALAD

HERB, GARDEN PEA AND WILD MUSHROOM
GNOCCHI

12.00

SOUTH INDIAN GARLIC BUTTER CURRY

14.00

PLEASE CHOOSE FROM EITHER CHICKEN OR VEGETABLE
SERVED WITH BASMATI RICE, NAAN BREAD AND A FRUIT
CHUTNEY

STICKY TOFFEE PUDDING

8.00

VANILLA ICE CREAM AND TOFFEE SAUCE

STRAWBERRY AND CHAMPAGNE CHEESECAKE

8.00

SELECTION OF ICE CREAM

8.00

VANILLA ICE CREAM AND TOFFEE SAUCE

SANDWICH MENU

SERVED BETWEEN 11AM - 4PM



CLASSIC SANDWICHES

HAM AND MUSTARD

PRICE

8.00

CHEESE AND PICKLE

7.00

SMOKED SALMON, CREAM CHEESE AND CUCUMBER

9.00

ALL CLASSIC SANDWICHES ARE SERVED WITH A LEAF SALAD AND CRISPS



OPEN SANDWICHES

BOOKMAKER

12.00

3OZ SIRLOIN, CONFIT MUSHROOM AND ONION TOPPED WITH
A FRIED EGG

SMOKED SALMON

12.00

SMASHED AVOCADO, ROCKET AND MUSTARD CREME FRAICHE

CHARRED HALLOUMI, PESTO AND ROASTED RED
PEPPER

11.00

BACON AND BLACK PUDDING

11.00

TOPPED WITH A POACHED EGG

HALLOUMI

11.00

SERVED WITH CONFIT TOMATO AND A WILD
MUSHROOM EGG STACK

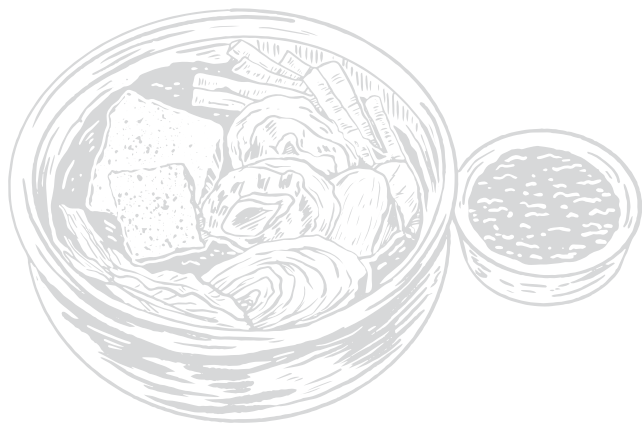
ALL OPEN SANDWICHES ARE SERVED WITH A LEAF SALAD AND FRENCH FRIES



PLEASE CHOOSE FROM WHITE, BROWN,
BAGUETTE, WRAP OR GLUTEN FREE BREAD.

SMALL PLATES MENU

SERVED BETWEEN 11AM-4PM



	PRICE
GRILLED MUSHROOM AND HUMMUS BREAD STICKS	6.00
CRISPY CHICKEN, AIOLI MAYONNAISE	7.00
PATATAS BRAVAS, CHIPOTLE DRESSING	6.00
HAGGIS BON BON, MASH POTATO, PEPPERCORN SAUCE	7.00
MIXED OLIVE AND PARMA HAM	7.00
CALAMARI FRITTE, BALSAMIC GLAZE	7.00

SMALL PLATES

2 PLATES - £12.00
3 PLATES - £18.00
4 PLATES - £26.00
6 PLATES - £32.00

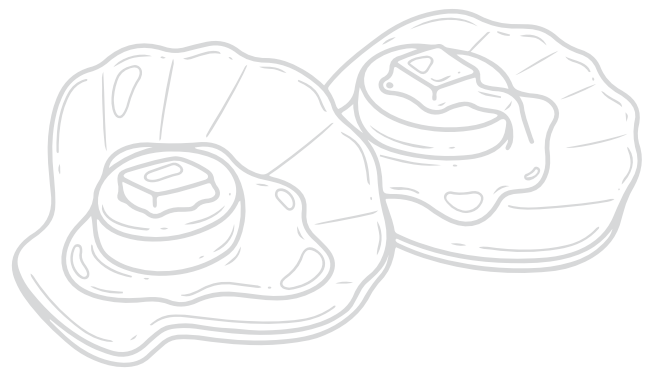


STARTERS

SERVED BETWEEN

MONDAY - FRIDAY 4PM - 9.45PM

SATURDAY / SUNDAY - ALL DAY



	PRICE
CHEF'S HOMEMADE SOUP OF THE DAY SERVED WITH CRUSTY BREAD	5.00
OAK SMOKED SALMON SAFFRON AND SHALLOT DRESSING, STOUT BREAD	9.00
NACHOS MELTED CHEESE, SALSA, JALAPENOS AND SMASHED AVOCADO	7.00
PAN SEARED SCALLOPS SPICED CAULIFLOWER AND ROASTED CHICKPEA	13.00
STICKY BBQ CHICKEN WINGS SERVED WITH A CHILLI JAM	8.00
WILD MUSHROOM FOCACCIA HOLLANDAISE SAUCE	7.00
PRAWN COCKTAIL	8.00
SMOOTH CHICKEN LIVER PARFAIT SERVED WITH ARRAN OATCAKES AND FRUIT CHUTNEY	8.00



MAIN COURSES

SERVED BETWEEN

MONDAY - FRIDAY 4PM - 9.45PM

SATURDAY / SUNDAY - ALL DAY

PRICE

PAN SEARED COD

18.00

LIGHTLY SPICED AND SERVED ON A BED OF VEGETABLE
RISOTTO

CHARGRILLED SUPREME OF CHICKEN

16.00

CREAMED WILD MUSHROOM AND BABY LEEK, BURNT CARROT
AND CHICKEN JUS

PRESSED CONFIT PORK BELLY

16.00

SERVED WITH A SPICED CARROT PUREE, BURNT CARROT
FONDANT AND POTATO SPICED JUS

BRAISED AND ROASTED BEEF SHIN

15.00

BACON MASHED POTATO, ROASTED ROOT VEGETABLE AND A
RED WINE AND MUSTARD JUS

HERB GARDEN PEA AND WILD MUSHROOM

12.00

GNOCCHI

POLENTA AND PLUM TOMATO GATEAU

12.00

CHARRED POTATO TOPPED WITH PARMESAN AND A WILD
MUSHROOM CREAM

BEETROOT AND GOATS CHEESE SALAD

12.00

MESCLUN LEAF AND MIXED SEEDS

SALMON AND PRAWN SKEWER

17.00

SERVED WITH A LEMON SCENTED RICE, PESTO AND A CHORIZO DRESSING



MAIN COURSES

	PRICE
CHARRED 10 OZ RIB EYE STEAK COOKED TO YOUR LIKING	31.00

CHARRED 8 OZ HOUSE STEAK COOKED TO YOUR LIKING. WE DO RECOMMEND RARE FOR THE BEST FLAVOUR.	17.00
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PLEASE CHOOSE FROM BÉARNAISE, PEPPERCORN SAUCE OR
GARLIC BUTTER

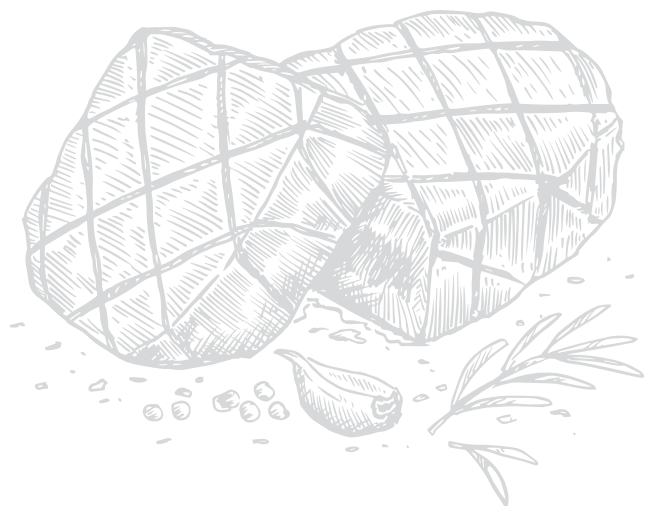
OUR STEAKS ARE SERVED WITH CHUNKY CHIPS, MUSHROOMS
AND A GRILLED TOMATO

BEARDMORE BURGER SERVED WITH BACON, CHEESE, CHUNKY CHIPS AND SALAD	15.00
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OUR SELECT SCOTTISH BEEF IS BORN AND REARED IN THE GLENNIFER HILLS AND
DRY AGED FOR A MINIMUM OF 28 DAYS

WEST COAST PANKO CRUMBED HADDOCK SERVED WITH MINTED PEAS AND HOMEMADE CHUNKY CHIPS	14.00
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SOUTH INDIAN GARLIC BUTTER CURRY PLEASE CHOOSE FROM EITHER CHICKEN OR VEGETABLE SERVED WITH BASMATI RICE, NAAN BREAD AND FRUIT CHUTNEY	14.00
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SIDES

GREEN BEANS AND SHALLOTS	4.00
LEAF SALAD	3.00
ROCK SALTED HERB POTATOES	3.00
ONION RINGS	3.00
CHUNKY CHIPS	3.00

DESSERTS

SERVED BETWEEN

MONDAY - FRIDAY 4PM - 9.45PM

SATURDAY / SUNDAY - ALL DAY

PRICE

STICKY TOFFEE PUDDING

8.00

VANILLA ICE CREAM AND TOFFEE SAUCE

STRAWBERRY AND CHAMPAGNE CHEESECAKE

8.00

MINT SYRUP

APPLE AND BERRY CRUMBLE

8.00

SAUCE ANGLAISE

BUTTERSCOTCH AND FUDGE SUNDAE

8.00

SELECTION OF CHEESE AND BISCUITS

12.00

PLEASE ASK YOUR SERVER FOR TODAYS FRESH CHEESE
SELECTION

CHOCOLATE CRÈME BRÛLÉE

8.00

LEMON SHORTBREAD



DESSERT COCKTAIL

TIRAMISU COCKTAIL

THE ITALIAN CLASSIC COFFEE DESSERT IN A GLASS

CHERRY BAKEWELL

WE DO AN 'EXCEEDINGLY' GOOD COCKTAIL

ESPRESSO MARTINI

A CLASSIC ESPRESSO MARTINI WITH A KRAKEN RUM TWIST

LEMON DROP COCKTAIL

A GREAT PALATE CLEANSER TO FINISH OFF YOUR MEAL

PRICE

9.00

8.50

8.50

8.50

TEA / COFFEE SELECTION

PRICE

SCOTTISH TEA

2.75

SPECIALTY TEA

PLEASE SPEAK TO YOUR SERVER TO FIND OUT THE RANGE OF SPECIALTY TEAS AVAILABLE

2.75

AMERICANO

3.25

LATTE / CAPPUCINO / FLAT WHITE

3.25

ESPRESSO

2.75

HOT CHOCOLATE

3.50



KIDS MENU

SERVED BETWEEN 12PM-9.45PM



CHEFS SOUP OF THE DAY

BREADED MOZZARELLA STICKS
WITH GARLIC MAYONNNAISE

MELON WITH MIXED BERRIES

GARLIC BREAD



CHICKEN GOUJON TORTILLA WRAP
SERVED WITH SHREDDED LETTUCE, MAYONNAISE AND FRIES

BEARDMORE 30Z CHEESEBURGER
SERVED WITH FRIES AND BBQ SAUCE

PASTA CARBONARA

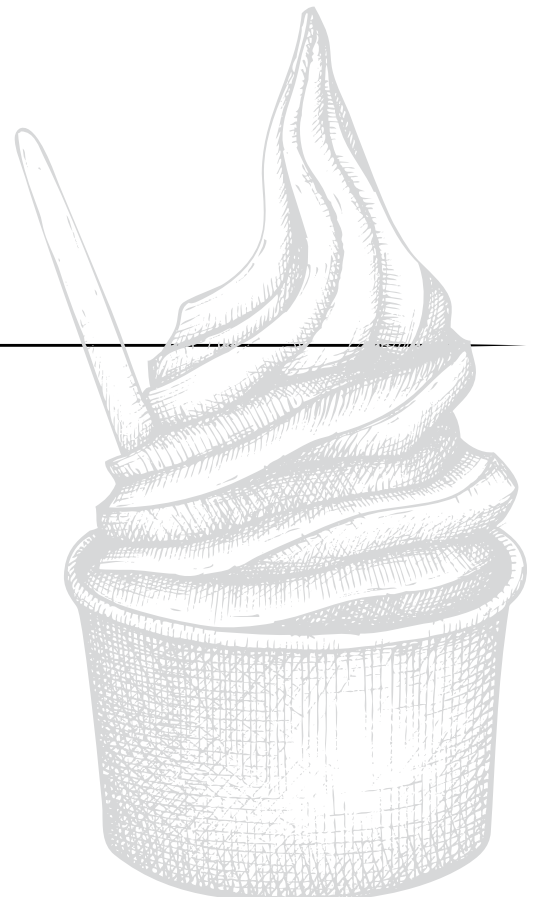
CHEESE PIZZA
WITH A CHOICE OF CHICKEN OR HAM TOPPING



DOUGHNUT SUNDAE

CHOCOLATE FUDGE CAKE

FRESH FRUIT SALAD

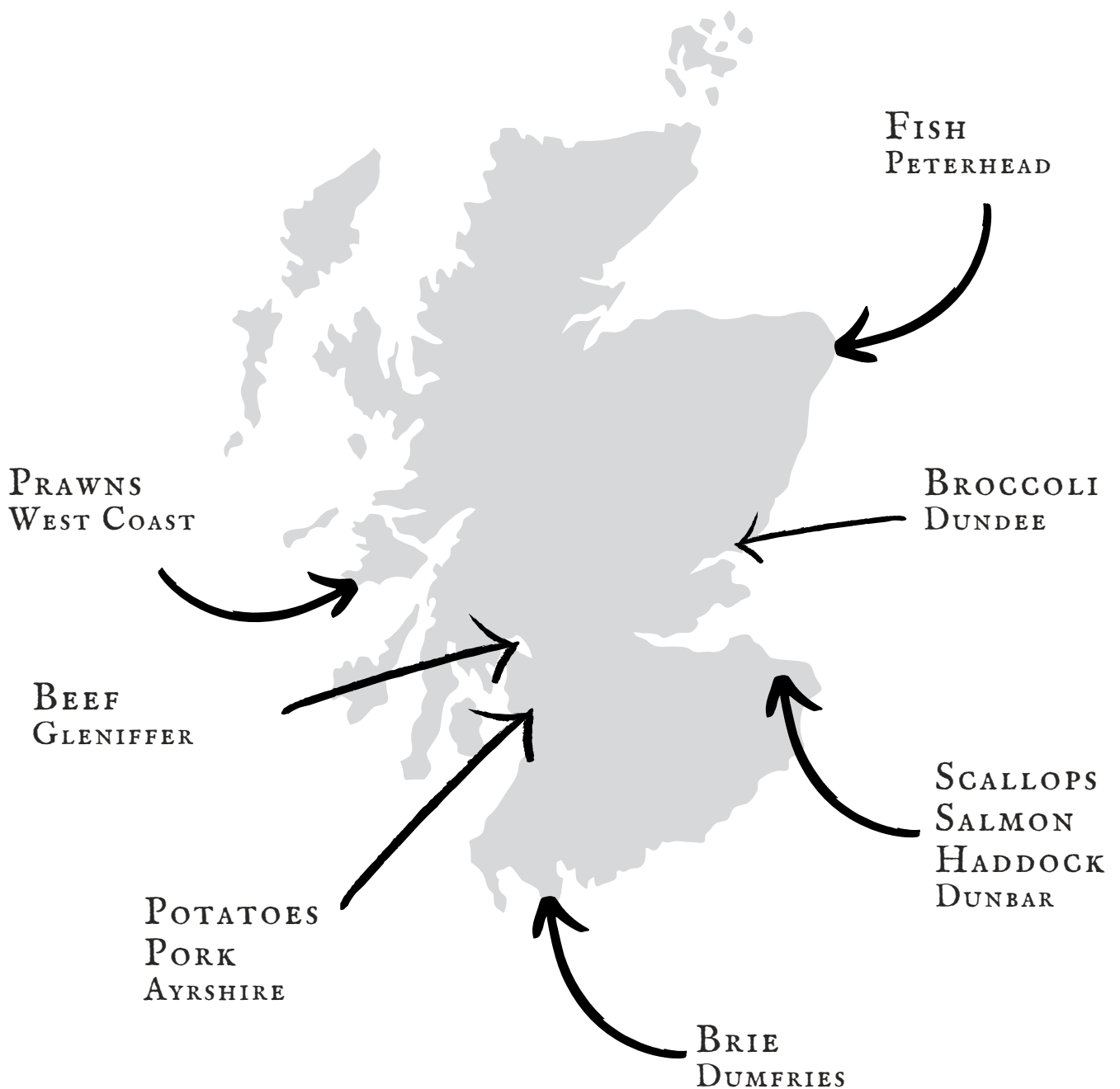


KIDS MENU

2 COURSES - £10.00 | 3 COURSES - £12.50
SERVED BETWEEN 12PM-9.45PM

WE ARE PROUD TO USE SCOTTISH INGREDIENTS

OUR MENU PROUDLY EMBRACES THE BOUNTY OF OUR LOCAL
LANDSCAPES, WHERE EACH DISH IS A TESTAMENT TO OUR COMMITMENT
TO USING THE FRESHEST AND FINEST SCOTTISH INGREDIENTS.



DRINKS

MENU



WINE MENU

RED WINE

MERLOT, SANTA RITA

CHILE

PLUMS AND BLACKBERRIES DOMINATE THIS WINE , WITH SUBTLE SPICY AND VANILLA NOTES

RIOJA CRIANZA, DON JACOBO

SPAIN

FRUITY AND SLIGHTLY SPICED, HINTS OF NEW OAK BARREL AND LINGERING FINISH

MALBEC, ARGENTO

ARGENTINA

BLACK CHERRIES, HINTS OF VIOLET, SMOOTH TEXTURE WITH A SOFT LINGERING FINISH

SHIRAZ, MOONDARRA

AUSTRALIA

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

NERO D'AVOLA

SICILY, ITALY

VIOLETS, HERBS, JUICY PLUMS AND BLACKBERRIES. FRESH AND SUBTLE WITH A LONG FINISH

ROSE WINE

PINOT GRIGIO BLUSH, VENDEMIA

ITALY

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

WHITE ZINFANDEL, OLIVER & GREGGS

USA

RASPBERRIES AND STRAWBERRIES IN ABUNDANCE, SUMMER IN A GLASS

175ML 250ML BOTTLE

5.25 7.25 21.00

7.85 10.50 30.00

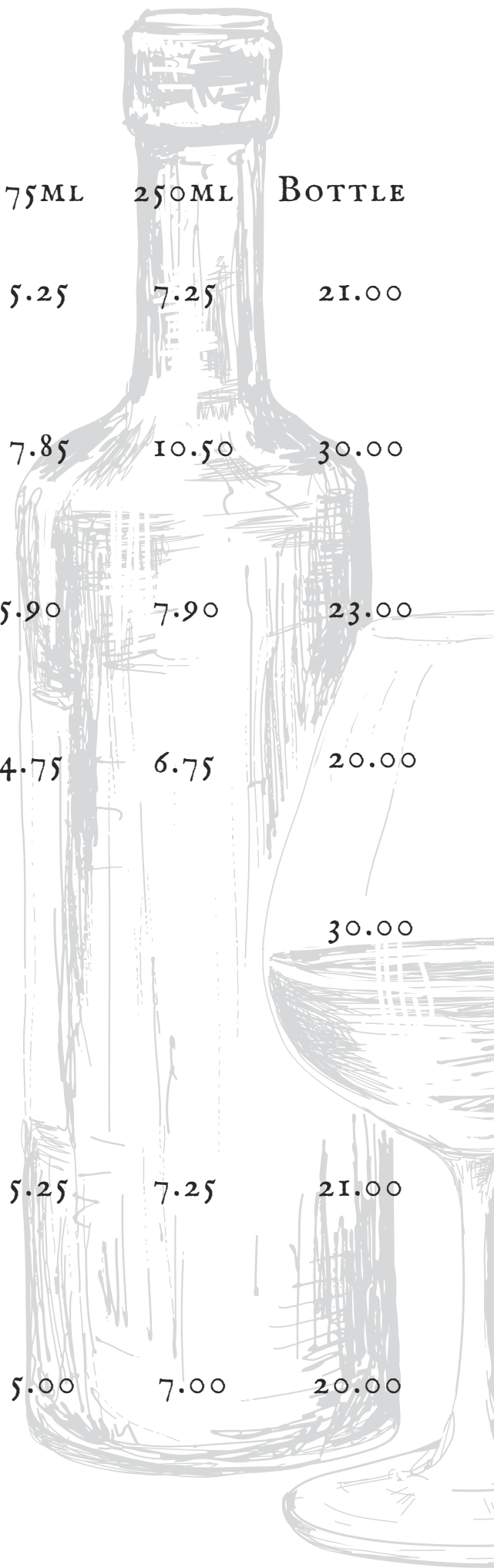
5.90 7.90 23.00

4.75 6.75 20.00

30.00

5.25 7.25 21.00

5.00 7.00 20.00



WINE MENU

WHITE WINE

PINOT GRIGIO, VENDEMIA

ITALY

A FRESH, LIGHT AND CRISP EXAMPLE OF THIS LAUDED VARIETY FROM VENTO

175ML

250ML

BOTTLE

5.00

7.25

21.00

SAUVIGNON BLANC, WAIPARA HILLS

MARLBOROUGH, NEW ZEALAND

THE PALATE BURSTS WITH FRESH CITRUS, GRAPEFRUIT AND MELON NOTES

7.85

10.50

30.00

RIOJA BLANCO

SPAIN

FRESH, WITH INTENSE AND ELEGANT AROMAS OF GREEN APPLE, CITRUS FRUITS AND FLORAL HINTS

5.90

7.90

23.00

CHARDONNAY, MOONDARRA

AUSTRALIA

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

4.75

6.75

20.00

CHENIN BLANC, KLEINE ZALZE

SOUTH AFRICA

GENTLE TROPICAL AROMAS AND A DRY YET RICH PALATE WITH TROPICAL FRUITS AND SUBTLE OAK

30.00

FIZZ

PROSECCO, TRULLI

ITALY

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

200 ML

BOTTLE

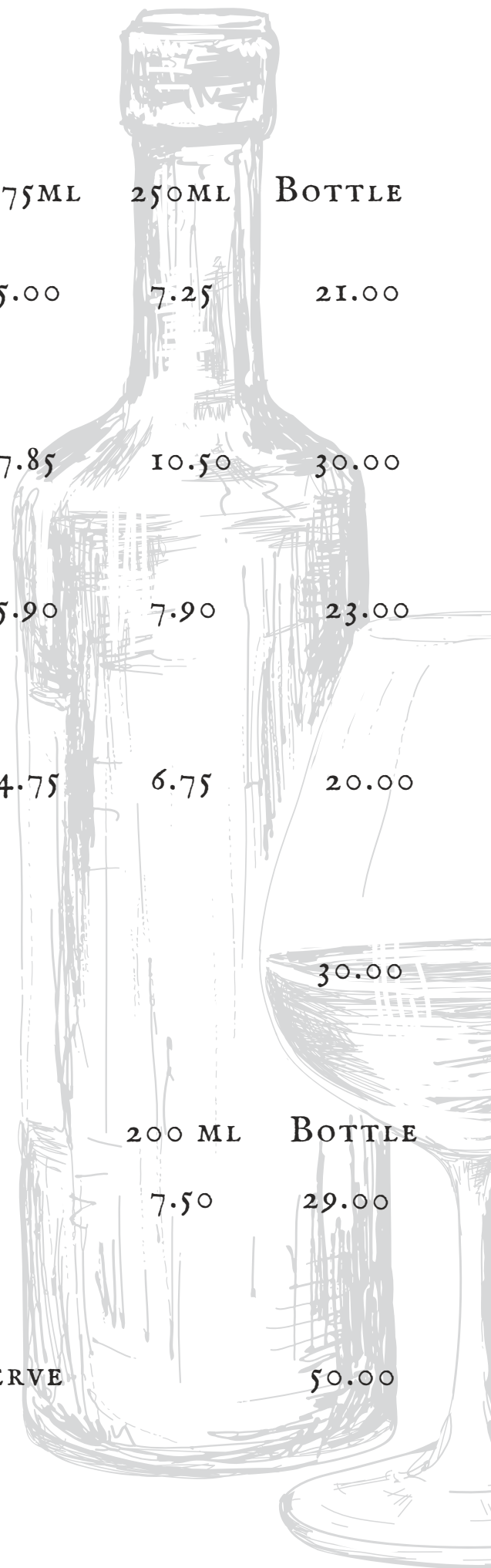
7.50

29.00

CHAMPAGNE, PALMER & CO BRUT RESERVE

CRAFTED FROM CHARDONNAY PRIMARILY FROM THE MAGNIFICENT PREMIER CRUS OF VILLERS-MARMERY AND TREPAIL, GRANDS TERROIRS OF THE MONTAGNE DE REMIS.

50.00



DRINKS SELECTION

MALT WHISKY

AUCHENTOSHAN 3 WOOD	6.25
AUCHENTOSHAN 3 AMERICAN OAK	4.95
GLENGOYNE 10 YEAR OLD	4.80
GLENGOYNE 12 YEAR OLD	5.25
GLENFIDDICH 12 YEAR OLD	4.60
GLENFIDDICH 15 YEAR OLD	6.00
BALVENIE 12 YEAR OLD	6.00
DALWHINNIE 15 YEAR OLD	6.80
TALISKER 10 YEAR OLD	4.40
LAPHROAIG 10 YEAR OLD	5.20

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BOTANIST	4.80
EDINBURGH CLASSIC	4.40
EDINBURGH RHUBARB & GINGER	4.80
BOE VIOLET	4.30
TANQUERAY SEVILLA	4.30
KOPPARBERG STRAWBERRY & LIME	4.10
GORDON'S PINK	4.10

DRAUGHT

TENNENTS	4.80
MENABREA	5.80
HEVERLEE	5.50
DRYGATE KELVIN	4.85
PILSNER (GLUTEN FREE)	
MAGNERS	4.50
CALEDONIA BEST	4.30
GUINNESS	6.00

BOTTLE (330ML)

MORETTI	4.50
PERONI	4.50
BUDWEISER	4.10
CORONA	4.20

SOFT DRINK SELECTION

BOTTLE COKE IRN BRU FANTA	3.00
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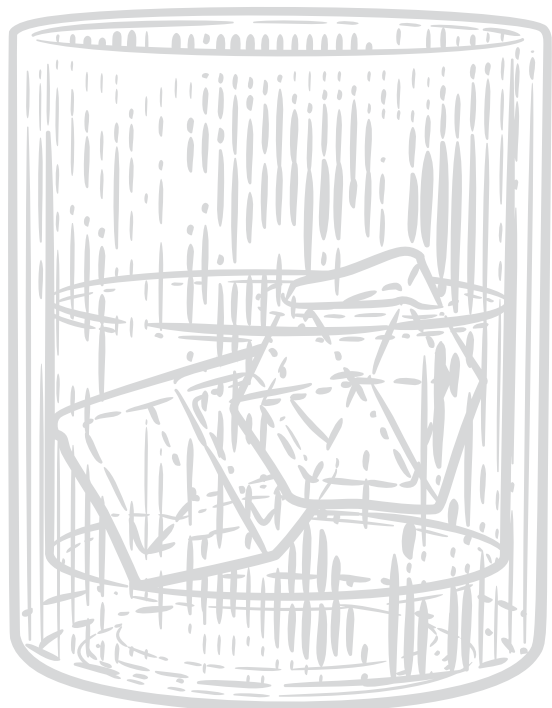
BOTTLE DIET COKE DIET IRN BRU SPRITE SUGAR FREE	2.80
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FEVER TREE TONIC WATER SELECTION	2.60
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APPLETISER	2.95
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J2O	3.10
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STILL & SPARKLING WATER (330ML)	2.25
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COCKTAILS

FRENCH MARTINI

KETTLE ONE VODKA, CHAMBORD & PINEAPPLE
JUICE

8.00

DRUMSTICK MARTINI

VANILLA ABSOLUT, CHAMBORD, CRANBERRY JUICE
& FRESH LEMON JUICE

8.00

GIN FIZZ

EDINBURGH GIN, FRESH LEMON JUICE, GOMME &
EGG WHITE FOAM

8.00

BRAMBLE

EDINBURGH GIN, FRESH LEMON JUICE, GOMME,
TOPPED WITH CHAMBORD

9.50

CLASSIC NEGRONI

EDINBURGH GIN, MARTINI ROSSO, CAMPARI

8.00

MARGARITA

SILVER TEQUILA, COINTREAU, FRESH LIME JUICE

8.50

WHITE RUSSIAN

KETTLE ONE VODKA, KAHLUA, CREAM &
CHOCOLATE DUST

8.50

LONG ISLAND ICE TEA

EDINBURGH GIN, KETTLE ONE VODKA, SILVER
TEQUILA, COINTREAU, LIME JUICE, TOPPED WITH
DIET COKE

9.00

