



Beardmore

# Starters



Served  
Monday - Friday 5pm - 9pm  
Saturday / Sunday 12 noon - 9pm

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|--|-------|
| Chef's homemade soup of the day (GFA,V)<br>Served with a homemade roll     | 6.00  |
| Smoked salmon and prawn parcel<br>Pickled vegetables, dill & lime dressing | 12.00 |
| Creamed wild mushrooms (GFA,V)<br>Toasted brioche & soft poached egg       | 9.00  |



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|--|-------|
| Smooth chicken liver parfait (GFA)<br>Fruit chutney & toasted brioche                            | 9.00  |
| Cajun chicken wings (GF)<br>Served with your choice of hot sauce, sticky<br>irn bru or BBQ sauce | 10.00 |
| Buffalo cauliflower wings (GF,V)<br>With blue cheese dip   | 8.00  |
| Classic prawn cocktail (GFA)<br>Served with wholemeal bread and butter                           | 10.00 |
| Caprese Salad (GF,V)<br>With nutfree pesto & balsamic glaze                                      | 9.00  |

(V) = Vegetarian

(GF) = Gluten-Free

(GFA) = Gluten-Free alternative available

# Main Courses

## Pasta and bowls

Classic macaroni cheese (GFA,V) 14.00 Served with house salad and french fries	Pan seared seabass linguine 14.00 With chorizo, mixed vegetables, rocket and parmesan
Spicy macaroni cheese (GFA,V) 14.00 Served with house salad and french fries	Golden super salad (GF,V) 13.00 Mixed leaves, sweetcorn, sweet roquito peppers, chia, pumpkin and sunflower seeds, roasted sweet potato, diced beetroot and gluten free croutons

### Level up your 'Mac and cheese'

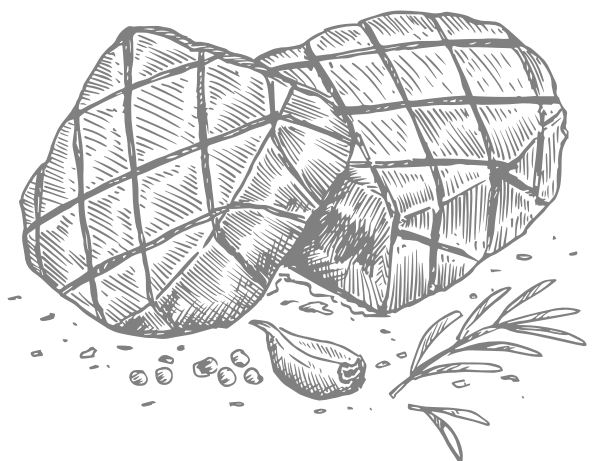
Black pudding	2.50
Haggis	2.50
Bacon	2.00
Chorizo	3.00
Jalapenos	1.50

### Salad your way

Halloumi	3.00
Med vegetables	2.50
Bacon	2.00
Chicken breast	4.00
Cajun chicken	4.50
Prawn Marie Rose	4.00

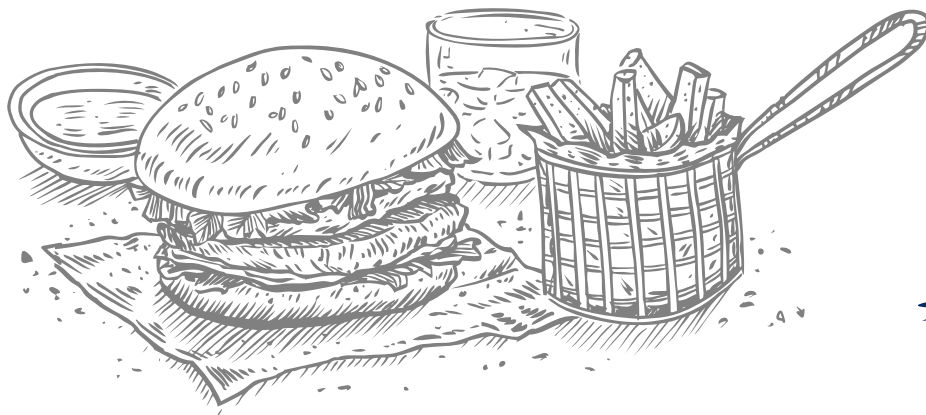
## BBar classics

Char-grilled 10 oz rump steak (GF) 22.00 Served with hand cut chips, flat cap mushrooms and a grilled tomato Please choose from peppercorn, red wine sauce or garlic butter	
West coast crumbed fish and chips (GF) 16.00 Fillet of haddock coated in gluten free breadcrumbs, hand cut chips, lemon, garden peas and tartare sauce	
Jubilee steak pie (GFA) 18.00 Featherblade of beef, creamy mashed potato, roasted root vegetables, rich red wine sauce topped with crumbly puff pastry	
Katsu Chicken (GF) 17.00 Crispy panko crumbed chicken breast, katsu sauce, coconut scented rice, pickled vegetables and Asian slaw	
Vegetable Korma (GF,V) 15.00 Basmati rice, naan bread & poppadum's	
Open butternut squash lasagne (GFA,V) 16.00 Layers of roasted butternut squash puree, chilli, diced butternut, sage, ricotta cheese & lasagne sheets topped with micro herbs & vegetarian parmesan crisp	



## Burger bar

Beardmore burger (GFA) Two 3oz beef patties, brioche bun, shredded iceberg lettuce, beef tomato and gherkin and chilli jam	15.00
Cajun & lime chicken burger (GFA) Brioche bun, shredded iceberg lettuce, beef tomato, gherkin and cajun mayo	15.00
Bean and beet burger (GFA,V) Brioche bun, shredded iceberg lettuce, beef tomato, gherkin and chilli jam	14.00
Full stack burger (GFA) Two 3oz beef patties, cheese, bacon, BBQ pulled pork, brioche bun, shredded iceberg lettuce, beef tomato and gherkin	19.00



Our select Scottish Beef is born and reared in the Gleniffer Hills and dry aged for a minimum of 28 days

## Your burger, your style

Why not scale up your burger your way

Cheese	1.50
Bacon	2.00
Caramelised onions	1.50
Haggis	2.50
Black pudding	2.50
BBQ pulled pork	2.50
Pulled beef	2.50

## Loaded fries

Dirty fries (GF) Cajun seasoning, bacon, red onion, peppers, cheese	9.00
Cheese & bacon fries (GF) Cheddar sauce, crispy bacon, spring onions	9.00
BBQ mushroom fries (GF,V) BBQ glazed mushrooms, vegan cheese, crispy onions	9.00
Pulled pork fries (GF) BBQ pulled pork, smoked cheese, smoked bacon crumb	9.00

## Sides

Hand cut chips	5.00
Salt and chilli chips	5.50
French fries	5.00
Garlic bread	5.50
Cheesy garlic bread	6.00
Onion rings	5.00
Seasonal vegetables	5.00
Creamy herb mash	5.00



# Desserts

	Price
Lemon pannacotta tart, lemon sorbet	8.00
Peach crumble, vanilla ice cream (GF,V)	8.00
Selection of mixed ice cream or sorbet (GF,V)	8.00
Chocolate mousse (GF,V) Served with chocolate soil, orange compote & vanilla ice cream	9.00
Raspberry ripple sundae (GF,V)	8.00
Cranachan (GF,V) whipped cream, fresh raspberries, toasted oats, honey, and a splash of whisky	8.00

## Tea / Coffee selection

Scottish tea	3.25
Specialty tea	3.25
Americano	3.50
Latte   Cappuccino	3.75
Flat white	3.75
Espresso	3.50
Hot chocolate	3.75
Extra shot	1.00

### Ice your coffee?

Iced tea	3.50
Iced Americano	3.50
Iced Latte	4.00
Iced Cappuccino	4.00

