

BREADS

Available until 4pm

LISINI PESTO CLUB	10
<i>Three layers of brown or white toasted bread, bacon, lettuce, pesto mayonnaise, chicken breast, tomato</i>	
GRILLED HALLOUMI & HOT HONEY	10
OPEN SANDWICH (v)	
<i>Red onion chutney, rocket, radish, fresh chili</i>	
<i>Add a cup of soup or fries (v)</i>	2

DESSERTS

APPLE & PEAR CRUMBLE	7.95
<i>Vanilla bean ice cream</i>	
STICKY TOFFEE PUDDING	8
<i>Hot toffee sauce, salted caramel ice cream</i>	
AFTER EIGHT	7.95
<i>Dark chocolate delicie, chocolate gel, peppermint sorbet, praline</i>	
MANGO DAIQUIRI ALASKA	8.5
<i>Rum & mango syrup, mango ice cream, scorched meringue, rum sponge</i>	
CHEESEBOARD	8.95/12.5
<i>Scottish cheeses, chutney, fruit, crackers</i>	
AFFOGATO	6
<i>Vanilla ice cream, shot of espresso</i>	
STRAWBERRY & PISTACHIO TART	8.5
<i>Strawberry parfait, meringue, macerated strawberries, basil sugar</i> <i>The strawberry flavours of our Out of America Zinfandel Rose are the perfect match for this delightful dessert</i> 175ml 6.5 250ml 8.25	
SELECTION OF SORBETS	6.95
<i>Ask server for details</i>	
TRIO OF ICE CREAMS	6.95
<i>Ask server for details</i>	

SUNDAES

TABLET SUNDAE	6.95
<i>Salted caramel ice cream, tablet pieces, toffee sauce, sweetened cream</i>	
BANOFFEE SUNDAE	6.95
<i>Caramel, banana, shortbread, salted caramel ice cream, sweetened cream</i>	
PEACH MELBA SUNDAE	6.95
<i>Peaches, raspberries, raspberry coulis, vanilla ice cream, sweetened cream</i>	
GUEST SUNDAE	6.95
<i>Ask your server for details</i>	



Dalziel Park Hotel

À LA CARTE

APPETISER

TODAY'S BREAD	5
<i>Virgin oil, balsamic reduction, smoked salt, truffle</i>	

SOUP OF THE DAY (v)	5.95
<i>Baked focaccia, whipped butter</i>	

CHICKEN LIVER PARFAIT	8.5
<i>Oatcakes, dressed endive, plum and apple chutney</i>	

HAGGIS BON BONS	8.5
<i>Sweetcorn salsa, pea shoots</i>	

TEMPURA BLACK PUDDING	8.5
<i>Roast pepper coulis</i>	

CHICKEN PAKORA	8.75
<i>Spiced onions, mint & yogurt dip</i>	

CRISPY HEN'S EGG (v)	8.75
<i>Butter poached asparagus, béarnaise, pancetta</i>	

SCALLOPS	13.5
<i>Black pudding, chorizo, celeriac purée</i>	

SMOKED HAM CROQUETTE	8.75
<i>Confit leek, aged cheddar cheese, smoked mayonnaise</i>	

SMOKED SALMON & BEETROOT GRAVLAX	9.95
<i>Horseradish crème, oatcakes, dill oil</i>	

MOZZARELLA CAROZZA (v)	8
<i>Brioche, mozzarella, sauce Napoli, parmesan</i> <i>Why not start with a pop? Terredirai prosecco offers the perfect partnership with crisp apple, lemon and grapefruit flavours to balance the creamy mozzarella</i> 175ml 7.5 Bottle 30	

TO START

Let us tempt you with a sumptuous starter to get your tastebuds going

A la carte menu available Monday to Thursday 3-8pm
Friday & Saturday 2-9pm, Sunday 2-8pm

Look out for dishes marked with the 2 for 1 symbols which are available Monday to Thursday 3pm - 8pm. Excludes key dates.

Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.



PORK TENDERLOIN 15.95
Black pudding mash, tenderstem broccoli, pancetta, garden peas, smoked bacon jus

BEEF EN CROUTE 18.95
Parsley pomme purée, heritage carrots, roast shallot, beef jus



DUCK BREAST 19.95
Chicory, dauphinoise potatoes, walnut granola, watercress purée, port reduction
Parlez Vous Pinot Noir, known for its delicate red-fruit style, is a great match for duck breast with port wine. The tart cherry and vanilla notes in the wine align beautifully with the dish's rich flavours
175ml 7 | 250ml 9.75

ROAST CHICKEN 17.95
Foraged mushroom purée, butter poached spring onion, beurre monté, pomme terrine, tarragon sauce

LAMB TAGINE 24.95
Smoked peppers, apricots, tomato, pearl onions, brown rice

SIZZLING FAJITAS
CHICKEN 17.5
VEGETABLE (v) 13.95
KING PRAWN 18.95
Flour tortillas, salsa, cheese, sour cream, guacamole

STEAK PIE 16.95
Vegetables, choice of potato

FISH AND CHIPS 16.95
Pea purée, lemon, seasoned chips

POACHED FILLET OF HAKE 19.5
Asparagus, romanesco, potato fondant, spinach, wild garlic sauce

CHICKEN & HAM HOT POT 14.95
Puff pastry, peas & carrots, choice of potatoes

10OZ SIRLOIN 34
Tender and well marbled

8OZ FILLET 36
The most lean and tender of all

10OZ RIBEYE STEAK 34
Intensely rich flavour thanks to the generous marbling

CHICKEN BREAST 17.95
Grilled to perfection, juicy and tender

CHATEAUBRIAND TO SHARE 68
Mac 'n' cheese, onions rings, garlic butter, mashed potatoes, tomato & red onion salad, choice of two sauces

Choose one sauce from our selection; Garlic butter, Peppercorn, Red wine jus, Béarnaise, Diane, blue cheese

SAUCES

Garlic butter, Peppercorn, Red wine jus, Béarnaise, Diane, blue cheese, Curry 3

Why not add a freshly made sauce to compliment your selection

SEASONAL PRODUCE

Bringing you the highest quality, local produce whatever time of the year

THE GRILL

When it comes to steak, quality is everything...

All served with flat cap mushroom, onion rings, roasted tomato, seasoned fries, choice of sauce.

SALADS

Dressing on the side, hold the croutons – please don't be afraid to ask.

CHICKEN PESTO SALAD 14.95
Mixed leaves, cherry tomatoes, cucumber, red onions, croutons, crisp parma ham, pesto mayonnaise

CAJUN CHICKEN CAESAR SALAD 14.95
Romaine lettuce, crisp croutons, parmesan cheese, Caesar dressing

WINTER GARDEN SALAD (v) 11.95
Winter squash, mange tout, sunflower seeds, frisée lettuce, mustard vinaigrette
Bright and zesty Riversdale Sauvignon Blanc provides a refreshing combination with this winter salad
175ml 7.25 | 250ml 10.25

BUILD YOUR OWN BUN 15.95/13.5
2 x4 oz patties, baby gem lettuce, bacon jam, tomato, fries

Build your own bun and add some delicious toppings!
Bacon 2 Black pudding 2 Monterey Jack Cheese 1
Haggis 2 Crispy onions 2 Curry 2

MOVING MOUNTAINS 13.95
PLANT BASED BURGER (v)
Cheese optional, seasoned fries

KATSU CHICKEN BURGER 16.95
Panko chicken, katsu mayonnaise, beef tomato, baby gem lettuce, brioche bun, seasoned fries

LASAGNE 14.95
Toasted garlic ciabatta

PASTA PRIMAVERA (v) 11.95
Red onion, asparagus, broccoli, peppers, courgette, basil, Napoli, butter, parmesan

MACARONI CHEESE (v) 13.95
Herb crumb, garlic focaccia, rocket & parmesan
Add chicken 4 Black pudding 2 King prawn 8 to any pasta

HAGGIS LOADED FRIES 8
Peppercorn sauce, spring onion

BUFFALO LOADED FRIES 8
Shredded chicken, blue cheese dressing, Frank's hot sauce

BBQ CHEESE FRIES (v) 7
Cheese, BBQ sauce

SALT AND CHILLI LOADED FRIES (v) 7
Dry mixed spices, onions & peppers

BURGERS

Served on seeded milk bun, little gem lettuce tomato, sea salt & rosemary fries

PASTA

If you're in the mood for comfort food, look no further than these wonderful plates of Italian deliciousness, served fresh and steaming hot from our kitchen to your heart.

LOADED FRIES

Comfort food at it's finest

SIDES

Create something extra special with one of our delectable sides

Macaroni cheese (v)	5	Creamy mashed potatoes (v)	4
Seasonal vegetables (v)	4	Tomato & red onion salad	4
Onion rings (v)	5	Garlic King Prawns	8
Halloumi fries (v)	8	Honey roast	
Garlic focaccia/cheese (v)	4.5/5	heritage carrots (v)	4
Seasoned fries (v)	4		