

BALGEDDIE

HOUSE HOTEL

STARTERS

Chef's Soup of the Day With Crusty Roll	6.25	Battered Chicken Pieces With Barbecue	7.95
Crescents of Seasonal Melon Wrapped in Parma Ham with Cranberry & Cinnamon Culis	7.85	Tempura King Prawns Marinated in Garlic & Ginger Served with Sriracha Sauce	8.95
Cullen Skink 🇬🇧 Traditional Scottish Soup of Smoked Haddock, Potato & Double Cream Served with Crusty Roll	8.25	Smoked Salmon & Prawn Salad Marie Rose	8.55
Loaded Long Boat Potato Skin With Chilli Con Carne and Melted Cheddar	8.25	Toasted Garlic Ciabatta With Chilli Jam and Melted Goats Cheese	7.45

SIDES

Skin on Chips	4.55	Mixed Salad	4.75
Onion Rings	4.10	Seasonal Vegetables & Potatoes	4.75
Boiled Skin on Potatoes	3.15	Crusty Bread Roll	1.45
Black Peppercorn & Red Wine Sauce	3.65	Green Olives	2.95
Stilton & Port	3.65	Grated Cheddar	3.95
		Kale Slaw	2.95

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.
Full allergen information is available. When ordering, please inform your server as to any dietary requirements in order that we can handle your individual requirements. GF- No gluten containing ingredients: all fried food is cooked in a shared fryer.
Some items not marked as gluten-free can be adapted, please ask.
Gratuities are left to your discretion.
All main courses are cooked to order and some may take up to 20 minutes.

BALGEDDIE

HOUSE HOTEL

FISH

Breaded East Coast Haddock 16.75

With Petit Pois, Skin on Chips & Home-made Tartare Sauce

Whole Tail Scampi 16.95

With Petit Pois, Skin on Chips & Home-made Tartare Sauce

Poached Salmon Fillet 18.25

With Creamed Leeks, Seasonal Vegetables and Potatoes

CHAR GRILL

6oz Scotch Beef Cheeseburger 15.95

On a Seeded Brioche Bun with Salad and Skin on Chips

8oz Scotch Sirloin Steak 28.95

Sauce of Choice and Skin on Chips

8oz Scotch Ribeye Steak 29.25

Sauce of Choice and Skin on Chips

Chef's Signature Burger 16.95

6oz Scotch Beef, Bacon, Pickled onion, Brioche bun with Skin-on chips and House sauce

MAINS

Chicken Tikka Masala 🔥🔥🔥 17.45

With Basmati Rice and Garlic & Coriander Naan

Homemade Scotch Steak Pie 🇬🇧 17.15

With Petit Pois and Skin on Chips

Venison Escalope 🇬🇧 18.95

In a Redcurrant & Rosemary Jus With Season Vegetables & Potatoes

Butternut, Cauliflower & Red Pepper Gobi Dhansak 16.85

With Basmati Rice

Courgette and Mushroom Tagliatelle 16.25

In a Tomato & Basil Sauce, Served with Toasted Garlic Ciabatta

Grilled Chicken & Streaky Bacon Salad 16.35

With Garlic Croutons and Honey Mustard Dressing

Chef's Lasagne 16.25

With Skin on Chips & Kale Slaw

Chilli Con Carne 15.95

With Steamed Rice and Tortilla Chips

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.
Full allergen information is available. When ordering, please inform your server as to any dietary requirements in order that we can handle your individual requirements. GF- No gluten containing ingredients: all fried food is cooked in a shared fryer.

Some items not marked as gluten-free can be adapted, please ask.

Gratuities are left to your discretion.

All main courses are cooked to order and some may take up to 20 minutes.