EGLINTON Arms Hotel

Any guest who suffers from any food allergies or intolerances should inform the team



MENU

STARTERS

Bang Bang Cauliflower **▼**

spring onions, chilli £7.50

Soup of the Day \vee

bread roll £5.95

French Onion Soup

Parmesan croutons £7.50

Suneth's Vegetable Pakora ✓

pakora sauce, lemon £7.95

Haggis Pasty

watercress, peppercorn sauce £8.50

Salt & Sichuan Pepper Fried Calamari

garlic & lemon mayonnaise £8.75

Sautéed Chestnut Mushrooms √

garlic & Parmesan cream, toasted pine nuts, grilled focaccia £7.50

FROM THE GRILL

8 oz Fillet Steak

chips, cauliflower cheese, peppercorn sauce £29.95

8 oz Beef Burger

cheese, bacon, pepper mayo, salad garnish, gherkin & chips £15.95

Salt & Chilli Chicken Burger

sriracha mayonnaise, salad garnish, gherkin & chips £14.95

> Add bacon £1.50 Add cheese £1.50

Cauliflower Steak V

grilled tomato, mushroom, red chard & chips £14.95

MAIN COURSES

Steak Pie

jug of gravy, market vegetables, served with chips or mash £15.95

Fish & Chips

breaded or battered haddock, mushy peas & tartare sauce £15.95

Garlic & Chilli Chicken Curry

yellow rice, garlic naan £15.95

Lamb Stovies

toasted rosemary sourdough roast gravy £17.95

Moroccan Spiced Chicken Supreme

tagine style vegetables, lemon & pomegranate cous cous £17.95

Scottish Salmon Fillet

bacon hasselback potatoes lemon and caper cream £19.95

Pan Fried Seabass

hot honey & butternut puree, green chilli pesto potatoes. f1795

Haddock & Salmon Gratin

mature cheddar mash £16.95

Confit Duck Leg

celeriac and brown butter crush crispy kale, pomegranate jus £22.00

Scampi & Chips

tartare sauce, lemon wedge £15.95

Chicken Kiev

creamed mash potato, seasonal vegetables and garlic butter £14.95

SALADS

Fresh House Salad V

rocket, tomato, red onion, mixed peppers, red chard & coleslaw £7.50

> Add grilled chicken £7.50 Add salmon fillet £10.00

Roasted Beetroot & Squash Salad

goats cheese, toasted walnuts, honey & mustard dressing

PIZZA/PASTA

Margherita **∀**

tomato sauce, mozzarella, fresh basil £13.95

Meat Feast

tomato sauce, mozzarella, pepperoni, Italian sausage, ham, peppers, fresh basil £14.95

Pepperoni

tomato sauce, mozzarella, pepperoni, fresh basil £14.95

Haggis Pizza

tomato sauce, mozzarella, haggis £14.50

Mac & Cheese

garlic bread £13.95

SIDES

Chips £4.00

Truffle & Parmesan Chips £4.95 **House Salad** £4.00

Garlic Bread £4.00

Cheesy Garlic Bread £4.95

Onion Rings £4.00

Coleslaw £2.00

Cauliflower cheese £4.50

Mac & Cheese £4.50

Steamed Stem Broccoli £4.00

Creamed Mash Potatoes £4.50

WINE LIST

WHITE WINES BY THE GLASS

PINOT GRIGIO CORTE MAGGIO, ITALY

Pale straw colour. Light and fresh, with notes of pear and white flowers on the nose. Dry, freshand well-balanced on the palate. 125ml 5.00 • 175ml 7.00 • 250ml 9.50 • Btl 29.00

SAUVIGNON BLANC GRANDE CREVETTE, FRANCE

Refreshingly crisp and fantastic with seafood. 125ml 5.75 • 175ml 7.25 • 250ml 9.95 • Btl 30.00

CHARDONNAY FRANSCHHOEK CELLAR, SOUTH AFRICA

Rich and creamy tropical fruit with a citrus punch. 125ml 5.00 • 175ml 6.50 • 250ml 9.00 • Btl 29.00

WHITE WINES BY THE BOTTLE

BLANCO MUREDA ECOLOGICO, SPAIN

Great balance and wonderfully fruity, and the whole process is Organic! Btl 26.00

GAVI ROLONA CASTELLARI BERGAGLIO, ITALY

Named after the ancient tribe of the area - a totally modern vino. Btl 35.00

PICPOUL DE PINET DOMAINE COMBE ROUGE, FRANCE

Cooler than a polar bear's paws.

Btl 32.95

SAUVIGNON BLANC JACKSON GREEN LIP, NEW ZEALAND

Loads of passionfruit, but with a twist of grapefruit. Btl 35.00

CHARDONNAY HAYES RANCH WENTE, USA

Chardonnay that gives the old country a run for its cash - lightly oaked & elegant.

Btl 37.00

CHABLIS GERARD TREMBLAY, FRANCE

Finest French fayre, Chardonnay at its finest. Btl 40.00



RED WINES BY THE GLASS

PINOT NOIR PERINITZA, ROMANIA

Our Romanian rocket red - a blistering blast of berries! 125ml 5.00 • 175ml 6.50 • 250ml 9.00 • Btl 28.00

MERLOT LE VERSANT, FRANCE

Juicy joy - this Merlot gives you a marvellously plummy mouthful. 125ml 6.20 • 175ml 7.50 • 250ml 10.00 • Btl 30.00

APPASSIMENTO CA'VITTORIA, ITALY

Think cherry jam, the roundest of tannins and a hint of spice. 125ml 6.00 • 175ml 7.50 • 250ml 10.00 • Btl 30.00

MALBEC BENEGAS ATALIVA, ARGENTINA

Hints of oak deliver complex vanilla notes which are underpinned by rich ripe fruit.

125ml 7.00 • 175ml 8.50 • 250ml 11.50 • Btl 33.50

RED WINES BY THE BOTTLE

TINTO MUREDA ECOLOGICO, SPAIN

Signature Spanish grapes with flavours of brambles and red cherry.

Btl 26.00

PINOT NOIR DOMAINE DE VALENT ALBERT BICHOT, FRANCE

Very deep garnet in colour with wonderful aromas of cherries and mild spice hints followed by a round and delectable palate with well-integrated tannins.

Btl 35.00

VALPOLICELLA SUPERIORE DOC I SALTARI, ITALY

Named after Wine Guardians from the 16th Century - Heritage meets phenomenal flavour.

Btl 37.50

GAMAY NOIR JEAN LORON RIFT 69, FRANCE

Super modern Beaujolais from a brilliant producer with an excellent reputation. Btl 39.95

MONASTRELL GORU, SPAIN

The original 'Hairy' one - soft as a velvet cushion & hugely enjoyable. Btl 31.00

CABERNET SAUVIGNON SOUTHERN HILLS WENTE, USA

Call a cab, as you'll want more than one glass of this Cab. Mouth filling cherry. Btl 35.95

ROSÉ WINE

ROSÉ ZINFANDEL WILLOWOOD, USA

Lively, fruity and packed full of summer fruit. 125ml 5.00 • 175ml 6.50 • 250ml 8.50 • Btl 26.00

ROSADO RUN RAFA RUN, SPAIN

Loaded with delicious summer fruits, this rosé is the perfect apéritif. Perfect with tapas, salads and goat's cheese.

125ml 4.50 • 175ml 6.00 • 250ml 8.25 • Btl 24.50

PINOT GRIGIO ROSÉ CA'LUNGHETTA, ITALY

A light and crisp Rosé with floral notes. 125ml 5.50 • 175ml 7.50 • 250ml 9.50 • Btl 30.00

SPARKLING WINE

PROSECCO SANTI NELLO BOTTER, ITALY

A delicious refreshing fizz with a soft fruit centre and loads of lively bubbles. 200ml 8.50 Btl 32.50

TIAMO PROSECCO

Refreshing & zesty £8.50

PROSECO SPUMANTE BAROCCO ROSE, ITALY

fruity fizz packed full of summer fruit £34.50

CHAMPAGNE BRUT LAURENT-PERRIER, FRANCE

Delicate and fresh with light citrus fruit. Fantastically balanced.