Inglewood House

Restaurant Menu



To Start

Homemade Soup of the Day  £5.50
Served with a warm roll

Chicken Liver Parfait £6.75
Spiced apple chutney, oatcakes

Albondigas £6.95
Meatballs in a rich tomato sauce, served with warm sourdough

Burrata  £7.95
Heirloom tomatoes, rocket & parmesan

Smoked Mackerel Pâté £7.95
Topped with a whisky butter, toasted brioche

Panko Prawns £8.95
Spicy jalapeño slaw & sriracha mayonnaise

Light Bites & Sharing

Olives  £4.95

Baked Mini Camembert  £7.95
With warm sourdough & onion chutney

Crispy Chicken Basket £6.50
With dressed salad & sweet chilli mayonnaise

Nachos for Two  £12.95
Warm tortilla chips topped with melted cheese, salsa, sour cream & jalapeños.
Add pulled pork - £2.50 Add haggis - £2

Scottish Fish Board £9.95/ £15.95
Smoked salmon, smoked mackerel pâté, rollmop pickled herring, hot smoked salmon, capers, lemon, petit pain

Mains

Cajun Chicken Pasta — £15.95
Penne, cajun spices, chicken, creamy tomato sauce & garlic bread

Smoked Haddock Saffron Risotto — £16.95
Smoked haddock, peas & asparagus

Gammon Steak — £16.95
Succulent grilled gammon steak topped with pineapple, served with seasonal vegetables & rustic fries

Steak Pie — £17.50
Slow-cooked beef, crisp puff pastry, seasonal vegetables & rustic fries

Fish & Chips — £18.95
Battered haddock, rustic fries, garden peas & tartare sauce

Pan Fried Breast of Chicken — £18.95
Dauphinoise potatoes, gem lettuce, peas & pancetta fricassée, chicken jus

Lamb Stifado — £19.95
Slow-cooked with button onions, cinnamon, tomatoes & garlic mash

Teriyaki Salmon — £19.95
Sesame, pak choi & vegetable fried rice

For any advice on allergens, please do not hesitate to speak to a member of staff

From the Grill

Inglewood Burger — **£16.95**
Classic homemade burger in a brioche bun with rustic fries & relish

Add cheese - £1
Add bacon - £1.25
Add pulled pork - £2.50
Add peppercorn sauce & haggis - £2.50

21-Day Dry-Aged Ribeye Steak 8oz — **£34.95**
Flat mushroom, roasted tomato & rustic fries

21-Day Dry-Aged Fillet Steak 8oz — **£36.95**
Flat mushroom, roasted tomato & rustic fries

Steak sauces
Peppercorn sauce / Garlic butter/ Chimichurri - £2.50

Vegetarian & Vegan

Saffron Risotto — **£14.95**
Peas, asparagus

Cajun Vegetable Pasta — **£14.95**
Penne, cajun-spiced vegetables, creamy tomato sauce & garlic bread

Veggie Haggis, Neeps & Tatties — **£15.95**
Creamy mash, buttered turnip & pepper sauce

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Children's Menu

£9.95

Chicken Nuggets
Rustic fries & baked beans

Sausage & Mash
With garden peas & gravy

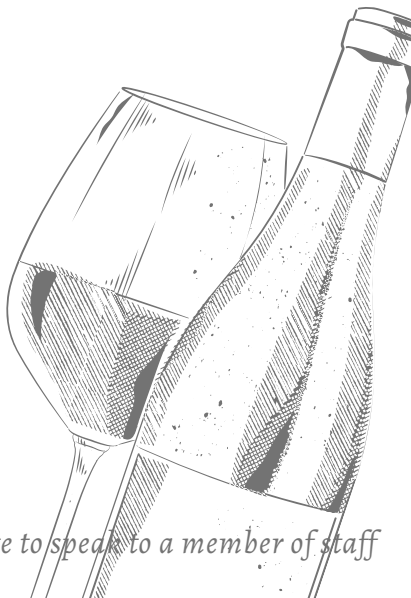
Margherita Pizza
With rustic fries

Mini Fish & Chips
With peas

Duo of Arran Dairy Ice Cream

Sides

Rustic Fries	**£3.75**
Rustic Parmesan Fries	**£3.95**
Onion Rings	**£3.75**
Seasonal House Salad (VEGAN) Rocket, Parmesan & Sun Blushed Tomatoes	**£3.75**
Seasonal Vegetables (VEGAN)	**£3.75**



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Sandwiches

Served 12-4pm

Sandwiches

Served on your choice of white or brown bread, with side salad & crisps. GF bread also available

- **Honey Roast Ham & Coleslaw**
- **Mature Cheddar & Chutney**
- **Egg Mayonnaise**
- **Tuna Mayonnaise & Cucumber**

£7.95

Add a portion of rustic fries for £3.75
Add a warming bowl of soup for £3.95

Hot Sandwiches

Served with rustic fries & side salad

Brie & Caramelised Onion Flatbread **£12.50**
Melted brie, onion chutney

Chicken Pakora Naan **£12.95**
Mango chutney, mayo, spiced onions, garlic & coriander naan

Fish Finger Wrap **£12.95**
Gem lettuce, tartare sauce

Afternoon Tea

£25.95pp

Served 12-4pm, 24 hours notice required

A selection of freshly prepared finger sandwiches, savoury treats, homemade scones with jam & clotted cream, and a variety of delicate seasonal cakes & pastries. Served with your choice of freshly brewed tea or coffee

High Tea

£25.95pp

Served 12-4pm

Traditional high tea with a main course of your choice from our 'midday table' main course section, accompanied by toast, homemade scones & cakes. Served with your choice of freshly brewed tea or coffee

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The Midday Table

Monday - Thursday, 12-5pm

Homemade Soup of the Day
Served with warm roll

Chicken Liver Parfait
Spiced apple chutney, oatcakes

Vegetarian Spring Roll
Crisp filo pastry with sweet chilli dipping sauce

Steak Pie
Slow-cooked beef, crisp puff pastry, seasonal veg & rustic fries

Gammon Steak
Succulent grilled gammon steak topped with pineapple, served with seasonal vegetables & rustic fries

Cajun Chicken Pasta
Penne, cajun spices, chicken, creamy tomato sauce & garlic bread

Saffron Risotto
Peas, asparagus

Sticky Toffee Pudding
Warm caramel sauce, vanilla ice cream

Strawberry & Elderflower Cheesecake
Vanilla anglaise & berry compote

Trio of Dairy Ice Creams

1 Course - £13.95 | 2 Courses - £18.95
3 Courses - £23.95

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Desserts

Sticky Toffee Pudding — £6.95
Warm caramel sauce, vanilla ice cream

Strawberry & Elderflower Cheesecake — £6.95
Vanilla anglaise & berry compote

Cranachan Sundae — £6.95
Vanilla & raspberry ripple ice cream, raspberries, glayva, toasted oats, honey & whipped cream

Warm Chocolate & Honeycomb Brownie (VEGAN) — £7.95
Served with coconut ice cream

Scottish Cheese Selection — £10.95
With fruit chutney, biscuits & celery

Trio of Arran Dairy Ice Creams — £4.95

Affogato — £5.95
Vanilla ice cream with a shot of hot espresso & Scottish tablet
Add liqueur: Baileys, Tia Maria, Amaretto - £3.60

Tea & Coffee

Espresso	£3.50
Double Espresso	£4.50
Americano	£3.25
Liqueur Coffee	£6.95
Choose from: Baileys, Tia Maria, Amaretto	
Latte	£3.55
Cappuccino	£3.55
Tea	£2.75
Herbal Tea	£2.75
Hot Chocolate	£3.65
Add syrup to your drink: Toffee, Vanilla, Hazelnut	£1.00

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