



Inglewood House

Restaurant Menu

Non-Gluten Containing Ingredients Menu



To Start

Homemade Soup of the Day



Served with warm roll

£5.50

Chicken Liver Parfait

Crisp oatcakes & spiced apple chutney

£6.75

King Prawn & Hot Smoked Salmon Cocktail

Gem lettuce & classic Marie Rose dressing

£7.95

Whipped Goats Cheese



Roasted beetroot, smoked almonds & beetroot gel

£6.75

Cullen Skink

Traditional smoked haddock chowder with leek,
onion, potato & cream

£7.50

Light Bites & Sharing

Olives



Giant Gordal Spanish olives, marinated

£4.95

Baked Mini Camembert



With warm sourdough & onion chutney

£7.95



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Specialities

Slow Cooked Venison Pie

Slow cooked Scottish venison braised with red wine, thyme & root vegetables, topped with creamy mash & served with red cabbage

£19.95

Herb Roasted Breast of Chicken

Garlic & parmesan mash, steamed greens & chicken jus

£18.95

Grilled Fillet of Salmon

With saffron risotto, asparagus & lobster sauce

£19.95

Thai Green Chicken Curry

With green chilli, lemongrass, coconut & basmati rice

£17.95

From the Grill

21 Day Dry Aged Ribeye Steak 8oz

Flat mushroom, roasted tomato & rustic fries

£32.95

21 Day Dry Aged Fillet Steak 8oz

Flat mushroom, roasted tomato & rustic fries

£34.95

Steak sauces - Peppercorn sauce / Garlic butter - £2.50



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Classics

Steak Pie

Slow-cooked beef, crisp puff pastry, seasonal vegetables & rustic fries

£16.95

Gammon Steak

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

£16.95

Vegetarian & Vegan

Wild Mushroom Stroganoff



In a mustard & brandy sauce with gherkins, served with basmati rice

£15.95

Thai Green Vegetable Curry



With green chilli, lemongrass, coconut & basmati rice

£15.95

Sides

Rustic Fries



£3.75

Rustic Parmesan Fries



£3.95

Seasonal House Salad



Rocket, Parmesan & Sun Blushed Tomatoes

£3.75

Seasonal Vegetables



£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

£7.95

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

Add a portion of rustic fries for £3.75

Add a warming bowl of soup for £3.95

Afternoon Tea

£24.95pp

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

£24.95pp

Served 12-4pm

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



The Midday Table

Monday - Thursday, 12-5pm

Homemade Soup of the Day

Served with warm roll



Chicken Liver Parfait

Crisp oatcakes & spiced apple chutney



Steak Pie

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

Gammon Steak

Succulent grilled gammon steak topped with pineapple served
seasonal vegetables & rustic fries.



Warm Chocolate & Honeycomb Brownie

Served with coconut ice cream



Trio of Arran Dairy Ice Cream



1 Course - £13.95

2 Courses - £18.95

3 Courses - £23.95

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Desserts

Warm Chocolate & Honeycomb Brownie



Served with coconut ice cream

£6.95

Trio of Arran Dairy Ice Cream



£4.95

Affogato



Vanilla ice cream with a shot of hot espresso & Scottish tablet

£5.95

Add liqueur: Baileys, Tia Maria, Amaretto - £3.60

Tea & Coffee

Espresso

£3.50

Double Espresso

£4.50

Americano

£3.25

Liqueur Coffee

Choose from: Baileys, Tia Maria, Amaretto

£6.95

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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