



Inglewood House

Restaurant Menu



To Start

- Homemade Soup of the Day**   £5.50
Served with warm roll
- Chicken Liver Parfait** £6.75
Spiced apple chutney, mini crostini
- Burrata**  £6.95
Honey roasted figs, salted walnuts, balsamic
- Smoked Mackerel Pâté** £7.95
Topped with a whisky butter, toasted brioche
- Slow Cooked Beef Chili Bowl** £8.95
Pico de gallo, sour cream, homemade tortilla chips
- Warm Tikka Salmon** £9.95
Crumpet, lime crème fraiche, pink pickled onion, coriander

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

Specialities

Slow Cooked Lamb Tagine	£19.95
Aromatic spices, warm flat bread, couscous	
Fillet of Cod	£19.95
White bean, potato & chorizo cassoulet, wilted spinach, red mojo sauce	
Chicken Breast	£18.95
Parmesan crumb topped with tomato & basil sauce & mozzarella, garlic roast baby potatoes, rocket & parmesan salad	
Fish & Chips	£18.50
Battered haddock, rustic fries, garden peas & tartare sauce	

Classics

Steak Pie	£17.50
Slow-cooked beef, crisp puff pastry, seasonal vegetables & rustic fries	
Chicken, Wild Mushroom & Asparagus Risotto	£16.95
Cajun Chicken Pasta	£14.95
Penne, cajun spices, chicken, creamy tomato sauce, garlic bread	
Gammon Steak	£16.95
Succulent grilled gammon steak topped with pineapple served seasonal vegetables & rustic fries	

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From the Grill

Inglewood Burger

Classic homemade burger in a Brioche bun with rustic fries & reslish **£15.95**

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

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

Vegetarian & Vegan

Mediterranean Vegetable & Brie Tart



Roast pepper dressing, garlic roast potatoes

£15.95

Wild Mushroom & Asparagus Risotto



Mascarpone, dressed rocket

£14.95

Roast Coronation Cauliflower



Curried florets, coconut lentil dahl, bombay potatoes, coconut & cumin sauce

£15.95



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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



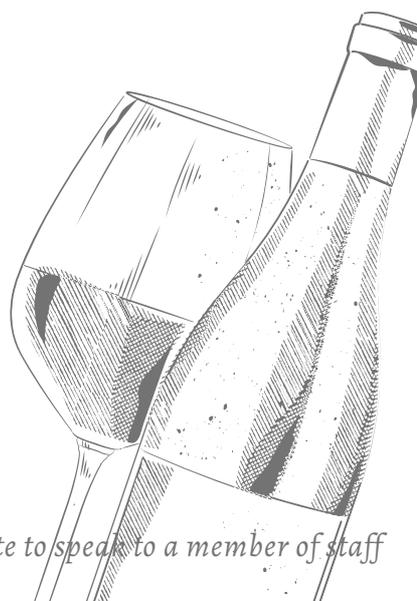
£3.75

Rocket, Parmesan & Sun Blushed Tomatoes

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

- **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

Chicken Pakora Nann **£12.95**
Mango chutney, mayo, spiced onions, garlic & coriander nann

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

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

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 '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

Spiced apple chutney, mini crostini



Steak Pie

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

Gammon Steak

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

Cajun Chicken Pasta

Penne, cajun spices, chicken, creamy tomato sauce, garlic bread

Wild Mushroom & Asparagus Risotto

Mascarpone, dressed rocket



Sticky Toffee Pudding

Warm caramel sauce, vanilla ice cream



Dark Chocolate & Baileys Cheesecake

Coffee anglaise



Trio of Dairy Ice Cream



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	
Dark Chocolate & Baileys Cheesecake 	£6.95
Coffee anglaise	
Warm Chocolate & Honeycomb Brownie  	£7.95
Served with coconut ice cream	
Passionfruit Crème brûlée	£6.95
White chocolate, caramel crispy cake	
Scottish Cheese Selection 	£9.95
With fruit chutney, biscuits & celery	
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	£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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