

# WELCOME

The Fraser family and the whole team at Ingliston Country Club, we would like to offer you the warmest of welcomes to Palomino's Restaurant and Cocktail Bar.

We hope you enjoy our truly special dining experience whilst delighting in the spectacle of beautiful horses at work and play. Our extensive menu has been lovingly designed by our award winning team of chefs to offer a wide range of authentic Italian and Scottish cuisine.

Our 'Scotch' beef is sourced from Buccleuch Farms based in Dumfriesshire. Our fish and seafood is supplied from Scottish waters by Glasgow's top fishmonger Andy Bell. Artisan suppliers provide our Scottish cheeses, San Marzano Italian tomatoes, olive oil and pasta.

Palomino's cocktail bar is complemented with a fine range of over 100 malt whiskies, wines from around the world, international spirits and mixers to produce a myriad of cocktails, not forgetting our Champagnes and Proseccos for that special occasion.

We are now recognised as an award winning venue and sure you will agree it is well worth the journey.

So please sit back, relax and enjoy the Palomino's experience.

*Thank You*



# BREADS

MARINATED OLIVES

£2.95

HOMEMADE ITALIAN BREAD, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR

£2.25

FOCACCIA

All our focaccias are hand made from an artisan recipe which has been handed down for generations and is now being used in Palomino's by our chefs.

They are made with the finest of ingredients imported from Italy.

Please choose from the following:

- Garlic, olive oil and green peppercorns £5.95
- Mozzarella, parmesan, mushrooms, garlic and fresh basil £5.95
- Fresh mozzarella, marinated tomatoes with fresh basil and balsamic reduction £6.95
- Sweet roast peppers, sun-dried tomatoes and goat's cheese £6.95
- Mozzarella, ricotta, 'San Daniele' Parma ham and rocket £7.25
- Mozzarella, Stornoway black pudding, caramelised apple and chilli £7.95

## "Food Allergies and Intolerance"

Before you order your food and drinks please speak to a member of our staff if you have a food allergen or food intolerance.





# STARTERS

## CHEF'S SOUP OF THE DAY

Scottish influenced soup of the day, served with rustic Italian bread

£5.25

## MINISTRONE SOUP

Traditional Italian seasonal vegetable soup served with rustic Italian bread

£5.25

## ANTIPASTI

Buffalo mozzarella, grilled vegetables, marinated olives and Italian bread

£6.95

Add cured meats

£1.45

## ANTIPASTI TO SHARE

Add any Focaccia of your choice

£11.95

## BRUSCHETTA

Home baked Italian bread spread with our own signature garlic butter topped with:

- Plum tomato and basil, buffalo mozzarella, rocket and balsamic reduction
- Plum tomato and basil, melted mozzarella, San Daniele, Parma ham and rocket

£5.95

£6.95

## ITALIAN NACHOS

Spicy Italian sausage ragu bedded on tortilla chips and topped with mozzarella cheese, served with our sweet onion salsa and sour cream

£6.95

## CHICKEN AND COGNAC LIVER PARFAIT

Homemade smooth chicken liver parfait, with marsala and balsamic caramelised red onions served with toasted Italian bread

£7.25

## PRAWN AND PEAR COCKTAIL

North Atlantic prawns and pear coated in our Marie rose sauce, bedded on crisp lettuce leaves, diced cucumber and tomato concasse, finished with smoked avruga caviar. Served with wholemeal bread

£7.25

Add smoked Salmon rosettes for:

£1.95

## SPICY BATTERED CHICKEN (POLLO FRITTI)

Chicken goujons coated in our spicy cajun style batter served with garlic mayonnaise and salad garnish

£7.45

## HAGGIS FRITTI

Lightly battered haggis and leek bon bons, served with a Scottish oak smoked cheddar and whisky sauce and fresh potato gnocchi

£7.95

## WEST COAST MUSSELS

Steamed open in our garlic, chilli and tomato sauce, served with warm toasted garlic bread

£7.95

Steamed open in a smoked Ayrshire bacon and fennel broth, finished with a touch of chilli cream, served with warm toasted garlic bread

£8.95

## HAND DIVED 'BARRA' SCALLOPS AND STORNOWAY BLACK PUDDING

Pan-fried scallops with lightly spiced curried cauliflower puree, Stornoway black pudding breaded bon bons and crispy Parma ham, finished with first pressed extra virgin olive oil

£9.95



# PIZZAS

All of our award winning pizzas are hand made to order from a recipe that the Italians have perfected through the generations. We prepare our pizzas with the best “00” grade flour, the finest San Marzano tomatoes, cold pressed extra virgin olive oil and a blend of mozzarella and fior di latte cheese.

## MARGHERITA

Tomato, buffalo mozzarella and fresh basil

£8.95

## PEPPERONI

The classic spicy Italian Pepperoni Pizza with our authentic tomato, mozzarella cheese

£10.95

## PALOMINO'S MEDITERRANEAN VEGETABLE

Tomato, mozzarella, marinated artichoke, grilled courgettes, roast peppers, ricotta and pesto

£10.95

## CAJUN CHICKEN

Tomato, mozzarella, Cajun chicken, red onion and mascarpone cheese

£10.95

## SPICY ITALIAN SAUSAGE

Tomato, mozzarella, spicy Italian sausage, red onion, fresh chillies and ricotta cheese

£10.95

## HIGHLANDER

Tomato, mozzarella, oak smoked cheddar, Stornoway black pudding, Smoked Ayrshire bacon and Haggis

£12.95

## PALOMINO'S MEAT FEAST

Tomato, mozzarella, Cajun chicken, Italian sausage, Ayrshire bacon and Salami Milano

£12.95

## CALZONE SPICY ITALIAN SAUSAGE

Tomato, mozzarella, spicy Italian sausage, Salami and ricotta cheese

£12.95

## CALZONE CAJUN CHICKEN

Tomato, mozzarella, Cajun chicken, roast sweet peppers and mascarpone cheese

£12.95

## EXTRA TOPPINGS:

Vegetables: £0.95    Meat: £1.95    Fish: £2.95

Please ask your server if you wish your pizza to be sliced or half and half with a pasta.  
(for sharing only)

Our Award Winning Pizzas are available for take-away, please ask your server for details.





# PASTAS

Add chicken, tiger prawns or Italian sausage to any pasta

£2.45

## PENNE ARRABIATA

Traditional tomato, garlic, chilli, buffalo mozzarella and fresh basil

£9.45

## LINGUINE PESTO

Pesto, sun-dried tomatoes, mascarpone cheese finished in the oven fresh rocket, parmesan shavings and toasted pine nuts

£11.95

## PENNE CARBONARA

Classic smoked Ayrshire ham, cracked black pepper in a garlic and cream sauce, toasted cured ham and lemon crumb

£12.95

## LINGUINE BOLOGNESE

Our secret recipe of the Italian favourite, slow cooked 'Scotch beef' in San Marzano tomatoes and beef jus coated in linguine pasta

£11.95

## LASAGNE al FORNO

The vintage hearty Italian/Scottish staple perfected by our chefs, served with garlic bread

£12.95

## PENNE 'PALOMINOS'

House speciality! Lightly spiced onions, roast sweet peppers, Cajun chicken in a tomato and cream sauce garnished with goats cheese and light amoretti crumb

£12.95

## LINGUINE TIGER PRAWNS

Succulent north Atlantic tiger prawns tossed in a lightly spiced garlic white wine, lemon and parsley sauce with sweet cherry tomatoes

£13.95

## SEAFOOD LINGUINE

Delicate linguine coated in a white wine, chili, garlic and fennel sauce topped with west coast mussels, fresh calamari, tiger prawns, salmon. Garnished with grilled lemon wedge.

£16.95

Our delicious Pasta dishes are available for take-away, please ask your server for details

# RISOTTO

All risottos are cooked to order to ensure perfection (please allow 20mins)

## WILD MUSHROOM AND MASCARPONE RISOTTO

Seasonal wild mushrooms cooked in a light white wine, garlic and saffron infused rice, finished with rocket leaves and truffle oil

£12.95

## TIGER PRAWN AND ISLE OF BARRA SCALLOP RISOTTO

Fennel and orange infused risotto with tiger prawns and sauté scallops finished with a lightly spiced Napoli

£15.95





# MEAT

## PALOMINO'S STEAK PIE

Scotch beef braised in a rich red wine jus served with seasonal vegetables puff pastry and a choice of roast potatoes or hand cut chunky chips

£13.95

## CHICKEN BALMORAL

Oven roasted breast of chicken filled with haggis, wrapped in Parma ham, on a bed of crushed garlic creamed potatoes, seasonal vegetables served with our oak smoked cheddar and Whisky sauce

£14.95

# GRILL

We purchase our 'Scotch' Beef from The Buccleuch Farms based in Dumfriesshire. Their beef is traditionally matured for a minimum of 21 days ensuring the unique flavour, tenderness and undeniable quality which is synonymous with Buccleuch meats.

10oz SCOTCH RIB EYE STEAK

£21.95

10oz SCOTCH SIRLOIN

£22.95

8oz SCOTCH FILLET

£26.95

16oz SCOTCH T-BONE STEAK

£29.95

All of our steaks are served with chunky chips, sautéed mushrooms and oven roasted tomatoes

Add the following to your steaks -  
skewered marinated tiger prawns

£3.95

## PALOMINO'S 'SCOTCH' BEEF BURGER (please allow 20 mins)

8oz Ground 'Scotch' beef burger with baby gem lettuce, plum tomato, red onions served in a toasted brioche bun, home-made relish, chunky chips and coleslaw

£13.95

Add Gruyère cheese

£0.95

Add crispy Parma ham

£0.95

(or both)

£1.50

As a special treat add one of the following sauces to your burger or your steaks:

£2.45

- Three Peppercorn
- Diane
- Blue Cheese
- Garlic Butter





# FISH AND SEAFOOD

Most of our seafood comes from the waters around Barra and the Outer Hebrides. All freshly prepared in our kitchen so quality is assured and sustainability is respected.

## PALOMINO'S FISH AND CHIPS

£13.95

Beer battered haddock fillet served with chips, salad garnish and tartar sauce

Choose between:

- Mushy peas or garden peas
- Pickled onions or pickled egg

## SALMON FILLET WITH BALSAMIC AND WHISKY GLAZE

£14.95

Pan fried Scottish farmed salmon, cooked in a spicy, balsamic, whisky and honey sauce finished with a touch of horseradish. Served on a bed of winter roast vegetables and sautéed potatoes

## TIGER PRAWNS AND SALMON WITH SAFFRON RICE

£15.95

Sautéed tiger prawns and Fort William Salmon cooked in a spicy white wine and citrus sauce, served on saffron infused Arborio rice. Finished with crisp salad garnish and rosemary focaccia

## SEA BASS

£16.95

Pan-fried sea bass, crushed garlic creamed potatoes served with seasonal steamed vegetables and finished with a white wine, mussel, saffron, rosemary and cherry tomato butter sauce

## ITALIAN FISH SOUP

£17.95

The ultimate fish soup! West coast mussels, Scottish salmon, north Atlantic tiger prawns, fresh calamari, saffron infused Arborio rice cooked in a spicy 'bouillabaisse' style broth. Served with our garlic focaccia bread

# HOUSE SALAD

## WARM CHICKEN AND GOATS CHEESE SALAD

£12.50

Pan fried chicken breast with a rocket, radicchio and goat's cheese salad Masala and honey, toasted pine nuts and parmesan shavings

# SIDES

As a special treat add one of the following:

Portion of chips	£2.45	Rosemary & garlic sautéed potatoes	£2.95
Homemade coleslaw	£2.45	Garlic bread	£2.95
Side of seasonal vegetables	£2.95	Cheesy garlic bread	£3.45
Beer battered onion rings	£2.95	Hand cut chunky chips	£3.95



# CARVERY SUNDAYS!



Every Sunday  
from  
Noon - Close

Choice of roasted meats  
with seasonal vegetables  
and potatoes.

