



UPLAWMOOR  
HOTEL & RESTAURANT

*Up Where U Belong*

*Failte, agus tha sinn an dochus  
gu chord am biadh ri ut*

*Welcome, and we hope that  
you enjoy your meal*

#### UPLAWMOOR SINCE 1992

Our kitchen team are committed to using fresh local produce wherever possible and as all dishes are homemade and cooked to order they may take a little longer at busier times.

We are pleased to announce we are now proud members of the Scotch Beef Club.

#### OUR COMPANY GOAL AND MISSION STATEMENT IS:

“To become the best destination village eating place in Greater Glasgow by continuing to try to exceed our customer expectations with our product and service”

Thank you for choosing the Uplawmoor.

<b>PRAWN COCKTAIL</b> CLASSIC MARIE ROSE SAUCE WITH BRANDY & TABASCO SERVED WITH OUR HOMEMADE GRANARY BROWN BREAD	5.95
<b>TRADITIONAL FRENCH ONION SOUP</b> SERVED WITH PARMESAN CROUTONS	5.95
<b>CHEF'S CHICKEN LIVER PATE</b> EXCEPTIONAL PATE, MADE FROM OUR SECRET RECIPE HERB LEAF SALAD, BALSALMIC REDUCTION AND PLUM CHUTNEY, HIGHLAND OATCAKES	5.95
<b>WEST COAST SCOTTISH MUSSELS</b> (WHEN MARKET AVAILABLE) COOKED IN A CIDER CREAM SAUCE, GARLIC, SHALLOTS & PARSLEY	6.95
<b>GRILLED MOZZARELLA BRUSCHETTA (V)</b> DICED TOMATOES, BASIL & GARLIC ON TOASTED CIABATTA TOPPED WITH MOZZARELLA, BALSALMIC GLAZE & OLIVE OIL	5.95
<b>PAN SEARED SCOTTISH PIGEON</b> SMOKED BACON RISOTTO, WOODLAND MUSHROOMS & RED WINE JUS	7.95
<b>BETROOT, APPLE AND WALNUT SALAD (V)</b> CURLY ENDIVE & VINAIGRETTE	5.50
<b>SPICED CHICKEN SATAY SKEWERS</b> SERVED WITH A PEANUT DIPPING SAUCE	6.50
<b>STORNOWAY BLACK PUDDING AND HAGGIS FRITTERS</b> SERVED WITH A CRACKED BLACK PEPPER CREAM SAUCE	6.95
<b>CHILLI CHEESE NACHOS TO SHARE (V)</b> CRISP TORTILLA CHIPS, TOPPED WITH CHEDDAR, JALAPENOS CHILLIES & SOUR CREAM Add Cajun Chicken	6.95 8.50
<b>BREADED GOATS CHEESE (V)</b> HERB LEAF SALAD & HOMEMADE RED PEPPER CHILLI RELISH	6.50
<b>SOUP OF THE DAY</b> HOMEMADE ROLL & BUTTER	4.50
<b>BASKET OF HOMEMADE BREADS</b> WHITE & GRANARY WITH BALSAMIC SYRUP & EXTRA VIRGIN OLIVE OIL	3.95

#### PASSION FACT

IT TAKES OUR CHEF 2 HOURS EVERY MORNING TO MIX, PROVE & BAKE ALL OUR BREADS.... AND ONLY 2 MINUTES FOR A HUNGRY TABLE TO DEVOUR!

<b>PRIME TULLOCH'S BEEF STEAK PIE</b> TOPPED WITH PUFF PASTRY, MASHED & SAUTÉED POTATOES & VEGETABLES	<b>10.95</b>
<b>UPLAWMOOR CHICKEN &amp; LEEK PIE</b> CREAMY WHITE WINE SAUCE, TOPPED WITH PUFF PASTRY, MASHED & SAUTÉED POTATOES & VEGETABLES	<b>10.95</b>
<b>SPICED LAMB CURRY</b> INFUSED WITH MILD MADRAS SPICES IN A TOMATO SAUCE, COCONUT RICE & HOMEMADE FLAT BREAD	<b>12.95</b>
<b>CRISPY OATMEAL COATED CHICKEN BREAST</b> SAVOY CABBAGE, STORNOWAY BLACK PUDDING MASH & WHISKY CREAM SAUCE	<b>11.95</b>
<b>GRIDDLED GAMMON STEAK</b> GARDEN PEAS, HAND CUT CHIPS AND FRIED EGG	<b>10.95</b>

**LOCALLY REARED TULLOCH'S STEAK -**

GRILLED VINE TOMATOES, BUTTERED SAVOY CABBAGE & GARLIC MASH	10OZ RIBEYE	<b>18.95</b>
	8OZ FILLET	<b>23.95</b>

<b>GAELIC STEAK UPLAWMOOR</b> FILLET STEAK FLAMED IN WHISKY, HAGGIS CROUTON, ONION & GARLIC JUS, POTATO, FINE GREEN BEANS & VINE TOMATOES	<b>24.95</b>
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<b>PAN SEARED RACK OF LAMB</b> MUSTARD HERB CRUST, COOKED PINK THEN CARVED & PRESENTED ON HAND CUT RATATOUILLE, CRUSHED POTATOES AND RED WINE JUS	<b>15.95</b>
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<b>ROASTED GRESSINGHAM DUCK BREAST</b> PINENUT SAVOY, ROASTED ROSEMARY POTATOES & RED WINE JUS	<b>13.95</b>
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## PASSION FACT

OUR PRIME BEEF IS SOURCED FROM 5 LOCAL FARMS, WHY NOT COME ON SUNDAY AND TRY OUR OUTSTANDING ROAST RIB OF BEEF?

<b>CAJUN SCOTTISH SALMON FILLET</b> TOMATO & BASIL SAUCE, FINE BEANS & NEW POTATOES	<b>10.95</b>
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<b>BAKED FILLET OF COD</b> BUTTERBEAN AND CHORIZO CASSOULETTE, HERB LEAF SALAD	<b>12.95</b>
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<b>HADDOCK &amp; HAND CUT CHIPS</b> CRISPY BATTER, MUSHY PEAS, PICKLED ONION & HOMEMADE TARTAR SAUCE	<b>10.95</b>
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<b>BAKED HAM &amp; ROAST CHICKEN SALAD</b> MIXED LEAVES, BEETROOT, CREAMY COLESLAW, POTATO SALAD, PESTO PASTA SALAD, BOILED EGG & WARM NEW POTATOES	<b>9.95</b>
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<b>WARM SALMON AND APPLE SALAD</b> HERB CROUTONS, MINT VINAIGRETTE & SAUTÉED NEW POTATOES	<b>10.95</b>
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<b>WARM CAJUN CHICKEN BREAST SALAD</b> MIXED LEAVES, BEETROOT, CREAMY COLESLAW, POTATO SALAD, PESTO PASTA SALAD, BOILED EGG & WARM NEW POTATOES	<b>10.95</b>
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<b>CREAMY GARDEN PEA AND CHANTERY CARROT RISOTTO (V)</b> GARLIC CIABATTA, PARMESAN SHAVINGS	<b>10.95</b>
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<b>THE OMELETTE FOR YOU</b> 3 EGG OMELETTE WITH YOUR CHOICE OF FILLINGS, HERB SALAD & CHIPS	<b>8.95</b>
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<b>GRILLED MACARONI CHEESE (V)</b> HERB SALAD & GARLIC CIABATTA	<b>9.50</b>
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<b>CHEF'S HOMEMADE LASAGNE</b> HERB SALAD & CHIPS	<b>8.95</b>
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<b>BEEF BURGER</b> HOMEMADE BEEF PATTI, MADE TO OUR OWN UNIQUE RECIPE	<b>9.95</b>
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<b>CAJUN BEEF BURGER</b> CAJUN INFUSED BEEF BURGER WITH DICED BACON & SMOKED CHEDDAR	<b>10.95</b>
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<b>PULLED PORK BURGER</b> SHOULDER OF PORK, COOKED SLOWLY FOR 5 HOURS, MARINATED IN OUR SECRET BARBEQUE RECIPE	<b>9.95</b>
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<b>MEXICAN BEAN BURGER (V)</b> RED KIDNEY BEANS, LIME, RED ONION & MIXED PEPPERS, DRIZZLED WITH OLIVE OIL	<b>9.95</b>
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ALL BURGERS ARE PRESENTED IN OUR HOMEMADE BRIOCHE BUN, TOPPED WITH HERB LEAF SALAD, RED PEPPER CHILLI RELISH, CHIPS AND ONION RINGS.

SANDWICHES MADE ON DELICIOUS RUSTIC HOMEMADE BREAD  
AVAILABLE 12PM UNTIL 4PM

ON YOUR CHOICE OF RUSTIC HOMEMADE WHITE  
OR GRANARY BREAD WITH HERB SALAD GARNISH & CHIPS

<b>CIABATTA MINUTE STEAK AND FRIED ONIONS</b>	<b>7.50</b>
<b>CHICKEN MAYONNAISE AND SPRING ONION</b>	<b>6.50</b>
<b>TOMATO, MOZZARELLA AND PESTO (V)</b>	<b>6.50</b>
<b>TUNA MAYONNAISE AND RED ONION</b>	<b>6.50</b>

<b>PORTION OF REGULAR CHIPS OR OUR OWN HANDCUT CHIPS</b>	<b>2.50</b>
<b>BATTERED ONION RINGS (6)</b>	<b>2.95</b>
<b>CRACKED BLACK PEPPER CREAM SAUCE</b>	<b>2.50</b>
<b>GARLIC CIABATTA BREAD (3)</b>	<b>2.50</b>
<b>HOMEMADE ROLL &amp; BUTTER</b>	<b>0.75</b>
<b>SAUTÉED MUSHROOMS</b>	<b>2.50</b>
<b>HOUSE SIDE SALAD</b>	<b>2.95</b>
<b>CREAMY COLESLAW</b>	<b>2.50</b>

**ASK FOR OUR SWEET LIST OR SEE THE BLACK BOARD FOR TODAY'S SELECTION**

**WHY NOT TRY ONE OF OUR DELICIOUS NEW SUNDAES**

<b>TRIO OF ICE-CREAMS</b> VANILLA, STRAWBERRY & CHOCOLATE WITH YOUR CHOICE OF HOMEMADE BUTTERSCOTCH, RASPBERRY OR RICH CHOCOLATE SAUCE TOPPED WITH A PIECE OF HOMEMADE SHORTBREAD	<b>4.50</b>
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<b>SELECTION OF FINE SCOTTISH CHEESES</b> SAVOURY BISCUITS & PLUM CHUTNEY	<b>6.95</b>
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<b>2 PIECES OF OUR OWN HOMEMADE SHORTBREAD</b>	<b>0.80</b>
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#### LOUNGE WITH US

LOUNGE – OPEN FOR  
CAPPUCCINO & LATTE FROM 11AM

TRY OUR SELECTION OF BEERS AND REAL ALES

FOOD SERVED FROM 12 NOON ALL DAY EVERY DAY

FULL HOTEL MENU AND KIDS MENU

SPECIAL 2 & 3 COURSE VALUE MENU  
MONDAY – FRIDAY 12 - 6PM



#### EAT WITH US

RESTAURANT AND COCKTAIL BAR.  
FRIDAY & SATURDAY EVENINGS, SUNDAY LUNCH  
AND EARLY EVENING MENU AVAILABLE.

PICTURED IS SIGNATURE GAELIC STEAK FROM  
RENOWNED LOCAL BUTCHER W.P. TULLOCH  
OF PAISLEY.

REMEMBER TO ASK A MEMBER OF OUR TEAM  
FOR AN UPLAWMOOR LOYALTY CARD.

#### CELEBRATE WITH US

PRIVATE DINING FOR PARTIES OF 10+ ANYTIME.  
INTIMATE WEDDING & ANNIVERSARY VENUE.

#### EXCLUSIVELY YOURS PACKAGE

PIPER, CHAMPAGNE & CANAPÉ RECEPTION  
50 AWARD WINNING MEALS, INCLUDING TABLE WINE  
30 EXTRA EVENING GUESTS INCLUDING FINGER BUFFET  
10 GUEST BEDROOMS INCLUDING FULL BREAKFAST  
LIVE BAND OR DISCO INCLUDED

LET UPLAWMOOR MAKE YOUR EVENT SPECIAL.



#### STAY WITH US

IN ONE OF OUR 14 COMFORTABLE  
EN SUITE BEDROOMS.

WHY NOT INDULGE? OUR LUXURY PACKAGE  
INCLUDES CHAMPAGNE AND STRAWBERRIES,  
FLUFFY BATHROBES, SLIPPERS & WIFI.

PLEASE ASK FOR A SHOWROUND.

GIFT VOUCHERS AVAILABLE.



UPLAWMOOR  
HOTEL & RESTAURANT

### Uplawmoor Awards

SOME OF THE AWARDS THE HOTEL TEAM HAS STRIVED FOR AND BEEN HONOURED TO ACHIEVE SINCE EMMA AND STUART PEACOCK BECAME OWNERS IN 1992

CAMRA: GOOD BEER GUIDE RECOMMENDED SINCE 1992

NATURAL COOKING OF SCOTLAND AWARD 1998

SLTN PUB CATERER OF THE YEAR 2002

AA BRITAIN'S BEST PLACES TO STAY FOR FOOD LOVERS 2006

THISTLE AWARD WINNER, CUSTOMER CARE OF THE YEAR 2008

DISCOVER TRAVEL HOTEL OF THE YEAR 2008

DRAM MAGAZINE GASTRO PUB AWARD 2010

EAST RENFREWSHIRE TOURISM BUSINESS AWARD WINNER 2013

CIS PUB EXCELLENCE AWARD FINALIST 2013

SCOTTISH TOURIST BOARD GOLD STAR AWARD 2015

AA FOOD ROSETTE 2015

THANK YOU FOR CHOOSING THE UPLAWMOOR, WE HOPE YOU ENJOY YOUR MEAL

