# The Westerwood GRILL RESTAURANT

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A La Carte Menu Daily From 5pm

# **APPETISERS**

Marinated Olives

fomemade bread £3.95 (v)

Soup of the Day

fresh bread

£3.95

**Seasonal Field Mushrooms** 

chargrilled soda bread, tarragon & garlic butter

Starter £5.50 - Main £10.50

Rump of Scottish Lamb

corn & bacon pearl barley risotto

£17.50

Beer Battered Fresh Haddock

peas, tartar sauce & lemon

£12.95

Broccoli & Spinach Stir Fry oyster sauce, chilli & toasted nuts

£11.95 (v)

Homemade Roast Red Pepper Hummus

flat bread £3.95 (v)

**STARTERS** 

Ham Hock Terrine

homemade piccalilli & brioche £5,50

Goats Cheese & Black Olive Bon Bons

beetroot pureé & micro herb salad (v) £4.95

Sliced Tomato & Mozzarella Salad

balsamic pearls (v) £4.25

**MAINS** 

Ayrshire Pork Belly

fondant potato, creamed cabbage & bacon £14.50 (g)

**Braised Shin of Beef** 

shallot red wine jus £15.95 (g)

Chickpea & Sweet Potato Bake

butternut squash, grilled haloumi, coriander yoghurt & flat bread £11.95 (v)

Garlic Ciabatta

£2.95 (v)

Pea Velouté

breaded black pudding & sauté leeks

£5.50 (v)

**Haggis Spring Roll** 

turnip pureé £5.50

Grilled Salmon pesto crust, Mediterranean vegetables £14.50 (g)

Crispy Oriental Chicken

egg fried rice £13.95

Potato Gnocchi

Gorgonzola & walnuts *or* tomato & basil £12.95 (v)

# FROM THE GRILL

Cairn Hill Farm Beef

Finest quality, 28 day matured beef. All our beef is matured slowly and hung on the bone for at least two weeks, which ensures a full flavour and extra tenderness.

Cairn Hill Farm Fillet Steak

198g £24.00 (g)

Cairn Hill Farm Sirloin Steak 227g £21.95 (g)

Cairn Hill Côte de Beouf

Cairn Hill Farm Rib Eye Steak

227g £21.95 (g)

All served with a grilled tomato, flat cap mushroom, chips & garlic aïoli

**Choice of Sauce or Butter** 

Garlic Herb Butter 90p ~ Caramelised Red Onion Butter 90p Pepper Sauce £2.00 ~ Diane Sauce £2.00 ~ Balmoral Sauce £2.00

Peri Peri Chicken Burger

£10.95

Cairn Hill Farm Award Winning 98% Beef Burger

155g £10.95

Lamb & Mint Burger

£10.95

All served in a crosshatch bun, with salad, chips & a tomato & horseradish chutney

Add a topping to your burger Smoked Applewood Cheddar ~ Blue Cheese ~ Crispy Bacon £1.50 each

# **SIDES**

Big Bucket of Crispy Fries ~ Beer Battered Onion Rings ~ Caesar Salad/House Salad ~ Selection of Vegetables ~ Dauphinoise Potato ~ Creamed Mash Potato £2.50 cach

# **DESSERTS**

Sticky Toffee Pudding

served with puff candy ice cream £4.95

**Apple Crumble Tart** 

served with cinnamon ice cream £4 95

Irn-Bru Baked Alaska

with fruit coulis £4.95

**Selection of Ice Creams or Sorbet** 

£3.95

Cheese Selection

grapes, celery & oatcakes £6.50

Homemade Cheesecake

served with a fruit compote £4.95

Dark Chocolate Torte

served with an orange sorbet £4.95

(v) Vegetarian (g) Gluten free

Many dishes not indicated as gluten free may be served without gluten; please ask a member of the team for further assistance.

Please advise our staff of any other food allergies and we will either identify suitable meals or create dishes for you.

Customers dining on a 3 course inclusive dinner package have an allowance of £26 per person to spend on food.

Customers dining on a 2 course inclusive dinner package have an allowance of £21 per person to spend on food.

Any amount above the allowance will be incurred as a supplementary charge.