

## **STARTERS**

### **Freshly prepared Soup of the Day**

Served with freshly baked roll

**£2.50**

### **Simply prawn cocktail**

Succulent North Atlantic prawns, bound in a whisky marie-rose sauce, served on a bed of shredded crisp leaves

**£4.45**

### **Coarse farmhouse pate**

Accompanied with a grape & apple chutney, served with Scottish oatcakes

**£3.45**

### **Wings of fire**

Tender chicken wings, marinated in a spicy chilli sauce, rested on a bed of crisp leaves

**£4.25**

### **Pork spare ribs**

Marinated & coated in lime and coriander

**£4.75**

### **Freshly landed Mussels**

Traditionally served with onion, garlic, parsley and white wine finished with fresh cream

**£4.95**

### **Mediterranean vegetable platter**

selection of chargrilled vegetables, marinated in flavoured oil served with a timbale of cous cous

**£3.75**

### **Cheesy nachos**

Crisp tortilla chips topped with melted cheese accompanied with salsa, sour cream and jalapenos

**£3.75**

### **Chicken pakora**

Marinated chicken fillet, fried in a light spiced batter served with a tomato and mint yoghurt

**£4.25**

### **Combo platter**

(Ideal for sharing)

A selection of chicken wings, spare ribs, and pakora & garlic bread served with a selection of dips

**£8.50**

## **CHEFS SPECIALITIES**

### **Traditional steak and ale pie**

Tender chunks of Scottish beef, cooked with mushroom & Guinness topped with a puff pastry lid

**£6.45**

### **Braised lamb shank**

Slowly braised until tender with root vegetables & garlic in a red wine & redcurrant gravy, served with creamy mashed potatoes

**£11.95**

### **Succulent pork cutlets**

Served with apple fritters and a creamy cider and shallot reduction with potatoes

**£8.45**

### **Lamb & coriander meatballs**

Bound in a spicy tomato sauce served with fresh pasta topped with Parmesan shavings

**£7.50**

**Medallions of beef fillet**

Cooked to your liking resting on a bed of sauteed mushrooms, wilted spinach and  
bacon

**£12.45**

**Lamb koftas**

Skewered spicy mince lamb served with flavoured cous cous & flatbread

**£8.25**

**Sweet chilli chicken**

Strips of chicken breast sauteed in a garlic & chilli sauce with strips of pepper &  
onion, served on a sizzle platter with boiled rice

**£7.55**

**Mozzarella chicken**

Butterfly breast of chicken topped with tomato salsa, crushed tortillas and  
mozzarella cheese served with spring onion mash

**£8.45**

**Cajun chicken**

Blackened breast of chicken served with potato wedges, lemon and coriander yoghurt

**£7.95**

**Chicken and stuffing**

Pan seared supreme served with an apricot, brandy and thyme stuffing resting on a  
leek and parsley mash

**£9.25**

**Fillet of North Sea haddock**

Coated in fresh breadcrumbs served with french fries and crisp salad

**£6.25**

**Whole tail scampi**

Coated in fine breadcrumbs, fried until golden served with crisp salad and french fries

**£6.25**

### **Shawlands fish cakes**

Homemade fish cakes of smoked salmon and haddock flavoured with dill, lemon & spring onion served with dressed salad and tomato salsa

**£6.95**

### **Haddock & leek risotto**

Arborio rice flavoured with smoked haddock and fresh leeks topped with fresh Parmesan

**£7.25**

### **Oven baked salmon**

Topped with a lemon butter sauce served with a green pea mash

**£7.45**

### **Seared duck**

Pan seared duck with sesame noodles, pak choi and plum chutney

**£9.95**

### **Duck and cabbage**

Pan seared duck served with a cabbage parcel of beansprouts, bamboo shoots and baby corn accompanied with a ginger and spring onion sauce

**£10.45**

### **Oven baked lasagne**

Traditional bolognaise layered with pasta and cheese sauce baked in the oven, topped with Parmesan served with garlic bread

**£5.95**

### **Mushroom and leek pasta**

Fresh spaghetti served with wild mushrooms and leeks cooked in tarragon, white wine and fresh cream, finished with fresh Parmesan

**£6.25**

**Tomato and basil pasta**

Penne pasta fresh chopped tomatoes white wine and basil topped with freshly grated Parmesan, served with garlic bread

**£5.75**

**Macaroni Cheese**

served with garlic bread

**£5.50**

**Spaghetti carbonara**

A fresh cream sauce of bacon, onions, garlic, white wine and parsley topped with fresh Parmesan served with garlic bread

**£5.95**

**Mushroom & pepper risotto**

Arborio rice flavoured with roasted pepper, wild mushroom and mint

**£6.95**

**Tomato and onion tart**

Fresh tomato and balsamic red onion tart

**£6.75**

**Mediterranean vegetable platter**

Selection of chargrilled vegetables marinated in flavoured oil served with a timbale of cous-cous

**£6.75**

**Ploughman's salad**

A cold platter of cheddar cheese, sliced ham, branston pickle, pickled onions and coleslaw served with crisp salad

**£6.20**

**Smoked chicken & bacon salad**

Tossed with rocket and pine nuts served with crisp salad and Caesar dressing

**£6.95**

**Breaded chicken burger**

Succulent chicken breast, lightly breaded served in a sesame bun with relish, julienne fries and crisp salad

**£5.25**

**Prime homemade 1/2lb burgers**

**Your choice from**

Plain

**£5.25**

Cheddar cheese

**£5.35**

Cheese & bacon

**£5.55**

Chilli beef

**£5.75**

**All above burgers served in a sesame bun with relish,**

**Julienne fries and crisp salad**

**Prime 8oz Scotch rib eye steak**

Cooked to your liking served with julienne fries, grilled tomato and mushrooms

**£9.95**

**Shawlands mixed grill**

Pork chop, lamb chop chicken escalope and minute steak

Served with julienne fries

**£10.45**

**Prime 8oz Scotch sirloin steak**

Cooked to your liking served with julienne fries, grilled tomato & mushrooms

**£13.95**

**Prime 8oz Scotch fillet steak**

Cooked to your liking served with julienne fries, grilled tomato & mushrooms

**£15.95**

**Sauces to compliment your steaks**

Pepper sauce **£1.40**

Red wine & shallot **£1.40**

Whisky **£1.40**

**Side orders**

Garlic bread **£1.30**

Cheesy garlic bread **£1.55**

Julienne fries **£1.50**

Side salad **£1.40**

Onion rings **£1.55**

Sauteed mushrooms **£1.65**

Homemade coleslaw **£1.50**

Brochette **£1.65**

**Selection of desserts**

**Chocolate hazelnut brownie**

Homemade brownie smothered in chocolate sauce

**£4.25**

**Freshly made dairy cream cheesecake**

Please ask your server for today's flavour

£4.25

**Homemade sticky toffee pudding**

A real favourite smothered in butterscotch sauce served with ice cream

£4.25

**Apple tartlet**

Stewed apples flavoured with cinnamon topped with a crumble topping

£4.15

**Trio of profiteroles**

Filled with pastry cream drenched in a rich chocolate sauce

£4.15

**Pear and apple frangipan tart**

Cubed apple and pear baked with an almond sponge

£4.25

**Assorted cheese and biscuits**

A selection of fine cheeses with apple and grape chutney served with crisp savoury biscuits

£4.95

**Selection of freshly brewed Columbian coffee**

**Served with after dinner mints**

Black coffee **£1.00** White coffee **£1.30**

Cappuccino **£1.50** Small espresso **£1.10**

Large espresso **£1.50** Cafe latte **£1.50**

Hot Chocolate **£1.30** freshly brewed tea **£1.00**

**Speciality coffee**

Cafe' royal (brandy)

Cafe' calypso (tia Maria)

Cafe' Gaelic (Irish whisky)

Cafe' highlander (drambuie)

Cafe' jamaican (rum)

**Topped with freshly whipped cream**

**£3.50**

**We also have a large selection of Liqueurs, and malts available, please ask your server for details**

**We at the Shawlands Hotel fully appreciate that when it comes to eating out you have a large choice of venue, so would like to take this opportunity to thank you for choosing the Shawlands Hotel**

**A Goldsmith Leisure Ltd Hotel**

**For the ultimate social and eating experience**

