

● Gluten Free ● Vegan ● Vegetarian

## DESSERTS

<b>Sticky Toffee Pudding **</b>	● 6.50
with ice cream, toffee sauce and chocolate soil	
<b>Chocolate Brownie **</b>	● 6.50
with ice cream, frozen raspberry and chocolate soil	
<b>White Chocolate, Honeycomb Cheesecake</b>	● 6.95
with ice cream, berry coulis and honeycomb	●
<b>Chef's Fruit Crumble **</b>	● 6.50
served with your choice of ice cream or Custard	
<b>Cheese Board</b>	● 7.95
served with frozen grapes, chutney, celery and savoury biscuits	
<b>Uplawmoor Sundae</b>	● 7.50
ask your server about the sundae of the day	
<b>Soaves Speciality Ice Cream **</b>	● ●
2 scoops	4.50
3 scoops	5.75

## Selections of Italian Aroma Coffee & Speciality Teas



Americano	2.75	Scottish Blended	3.00
Cappuccino	3.00	Green Tea	3.00
Latte	3.00	Earl Grey	3.00
Flat White	3.25	Fruit Teas	3.00
Hot Chocolate	3.40/3.80	(flavours may vary)	

### \*\*DBB Resident Guests 2 Course Menu

The 2 course must be a starter and a main course.  
Add a Dessert for £5 extra.

If you would rather select a meal from the full a la carte menu  
you are welcome to do so, there will be an allowance per person  
granted for this.

**Hotel Resident allowance is £20 per person  
on a DBB booking.**

### Food allergies & intolerances:

Please speak to our staff about the ingredients in your meal when  
placing your order.

Thank you for choosing  
Uplawmoor Hotel

WIFI CODE: [enjoyyourvisit](#)



UPLAWMOOR  
HOTEL & RESTAURANT



UPLAWMOOR

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## DINNER MENU



## STARTERS

<b>Homemade Soup of the Day**</b>	5.50
with bread roll and butter	
<b>Smoked Bacon, Chicken Liver Parfait**</b>	6.50
with oatcakes, chutney and salad garnish	
<b>Oat Crusted Haggis Fritter</b>	7.50
with roast swede, creamed potatoes, peppercorn sauce	
<b>Wild Mushroom &amp; Rosemary Bruchetta**</b>	7.25
with a balsamic reduction	
<b>Goats Cheese, Carmelised Onion Crostini</b>	6.95
with toasted walnuts and a balsamic reduction	
<b>Cajun Chicken Strips</b>	7.45
served in a Cajun cream sauce with toasted ciabatta	
<b>Bloody Mary Prawn Cocktail**</b>	7.25
with brown bloomer bread, (GF option available)	
<b>Crispy Cauliflower</b>	6.75
with spiced tomato jam	

## UPLAWMOOR CLASSICS

<b>Famous Uplawmoor Chicken &amp; Leek Pie**</b>	14.95
with vegetables, creamed and sauteed potatoes or fries	
<b>Mac 'n' 3 Cheeses**</b> with garlic ciabatta	11.95
add basket of fries £2.50, smoked bacon £2.50, Cajun chicken £2.95	
<b>Homemade Beef Lasagne**</b> with garlic ciabatta	12.95
add basket of fries £2.50	
<b>Uplawmoor Prime Beef Steak Pie**</b>	14.95
with vegetables, creamed and sauteed potatoes or fries	
<b>Battered Haddock**</b>	14.95
with fat chips, pea puree and tartare sauce	

## CHEF'S SPECIALITIES

<b>Roast Cauliflower Steak</b>	13.95
with sauteed potatoes, pesto and crispy cauliflower	
<b>Breaded Goujons of Lemon Sole</b>	14.75
with pea puree, fat chips and homemade tartare sauce	
<b>Slow Roast Featherblade of Beef</b>	15.45
with creamed potatoes, balsamic roasted shallots, crispy shallot rings, bordelaise sauce	
<b>Grilled Chicken, Stornoway Black Pudding</b>	15.45
with sauteed potatoes, parsnip crisps and peppercorn sauce	
<b>Grilled Seabass</b>	14.95
with herb crushed potatoes, peas and pesto	
<b>8oz Sirlion Steak, with choice of 2 sides</b>	24.95
add sauce £2.50, peppercorn, bordelaise or garlic & herb butter	
<b>Homemade Vegetable Curry**</b>	13.95
with basmati rice and nan, add chicken, fish or beef £2.95	
<b>Linguine with Cajun Chicken Strips</b>	14.25
garlic ciabatta, add basket of fries £2.95	
<b>Linguine with Wild Mushrooms**</b>	11.95
garlic ciabatta, walnuts, spinach, pesto, add basket of fries £2.95	

## SALADS

<b>Cajun Chicken**</b>	14.25
with house dressing	
<b>Thai Beef, Mango and Roasted Nuts</b>	14.95
with house dressing	
<b>Stornoway Black Pudding</b>	14.50
with smoked bacon and balsamic reduction	

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## UPLAWMOOR BURGERS

(Gluten free bread available as an alternative)

Served in a brioche bun, spinach, gherkin, onions, tomato jam, mayo and root vegetable coleslaw, with a basket of fries

<b>Handmade 8oz Beef Burger</b>	14.95
<b>Grilled 8oz Chicken Burger</b>	14.95
<b>Fish Burger</b>	14.95
<b>Cajun Chicken Burger, BBQ Sauce</b>	14.95
<b>Vegetarian Burger</b>	14.95
<b>Change fries to Cajun wedges</b>	2.50

## ADDITIONAL TOPPINGS

<b>Jalapeños</b>	1.75
<b>Smoked Cheddar</b>	1.75
<b>Smoked Cheddar and Bacon</b>	3.00
<b>Black Pudding and Blue Cheese</b>	3.50
<b>Goats Cheese and Carmelised Onion</b>	3.50

## SIDES

<b>Sundried Tomato and Parmesan Salad</b>	3.95
<b>Honey &amp; Thyme Roast Root Vegetables</b>	4.25
<b>Buttered Greens</b>	4.25
<b>Homemade Onion Rings</b>	4.50
<b>Skinny Skin on Fries</b>	4.25
<b>Thick Cut Chips</b>	4.25
<b>Mini Mac 'n' 3 Cheeses</b>	4.95
<b>Cajun Wedges and Dip</b>	5.95
<b>Root Veg and Chipotle Mayo Coleslaw</b>	3.50
<b>Dirty Fries, Pulled Chicken, Jalapeños, Cheese, Gherkins, Cajun Mayo</b>	6.50

