



White Wine

- SAUVIGNON BLANC** 175ML 250ML BOTTLE
Valdemoro - CHILE £3.75 £5.00 £14.95
A crisp and zesty Sauvignon Blanc showing true varietal characteristics with good acidity.
- TAI/PINOT GRIGIO** 175ML 250ML BOTTLE
Villa Rosella - ITALY £3.75 £5.00 £14.95
Pale light yellow colour. Fresh with notes of white flowers and apple. The palate is harmonic, dry, soft and well balanced.
- CHENIN BLANC**
Still Bay South - AFRICA £14.95
Bursting with tropical pineapple, passionfruit and honeydew melon aromas and flavours with hints of peach and zesty orange blossom. Fresh and lively.
- CHARDONNAY**
Castillo De Monjardin - SPAIN £17.50
A bright, clear yellow with glints of green and a frank, intense aroma of green apple. The mouthfeel is powerful, unctuous and rich with well-blended hints of acidity and sweetness. Nice lingering aftertaste.
- SAUVIGNON BLANC**
Boundary Hut - NEW ZEALAND £19.95
Passionfruit and ripe citrus notes dominate the nose. A fine but well integrated acidity gives texture and also cleanses the palate, making this an especially food friendly wine.

Red Wine

- MERLOT** 175ML 250ML BOTTLE
Valdemoro - CHILE £3.75 £5.00 £14.95
An intense wine with deep ruby colour. The wine displays dark violet hues and offers aromas of ripe black fruit, cherry and mulberry.
- MALBEC** 175ML 250ML BOTTLE
Goyenechea ARGENTINA £3.75 £5.00 £14.95
Plum red in colour. A delicate nose with dry fruits, walnuts and light spices. On the palate, soft and fruity with little tannin and a blackberry flavour.
- CABERNET SAUVIGNON**
Vignobles Foncalieu - FRANCE £14.95
A soft, smooth red wine with a good, fruity nose. Excellent value from the south of France.
- CORVINA**
Castelforte - ITALY £17.50
It is full-bodied with great structure. The nose shows classic aromas of cherries and red berries with hints of vanilla and cinnamon.
- RIOJA CRIANZA**
Bodegas Beronia - SPAIN £19.95
Aromas of vanilla, raspberry and cherry dominate the bouquet. The palate is fresh and fruity with a rich and powerful finish.

Rosé Wine

- ZINFANDEL ROSÉ** 175ML 250ML BOTTLE
Villa Rosella - ITALY £3.75 £5.00 £14.95
A lively, fruity Rosé wine with aromas of red summer fruits and an attractive crisp sweetness on the palate.
- ROSÉ D'ANJOU LA JAGLERIE**
Marcel Martin - FRANCE £17.95
A blend of Cabernet Franc and Cabernet Sauvignon, producing a light, delicate Rosé.

Sparkling Wine & Champagne

- PROSECCO SPUMANTE** BOTTLE
Botter - ITALY £19.95
Pale light-yellow in colour with fine perlage. This bouquet is delicately fruity and slightly aromatic. A well-balanced and light-bodied fizz.
- PRESTIGE PROSECCO BLACK LABEL**
Mionetto - ITALY 200ML £5.95
An intense, fruity bouquet with a hint of golden apples. This is very dry, fresh, light in body and well-balanced.
- PRESTIGE PROSECCO GRAN ROSÉ**
Mionetto - ITALY 200ML £5.95
The palate is well balanced with flavours of red raspberry and strawberry with fine, persistent perlage.
- RABOSO ROSATO SPUMANTE**
Botter - ITALY £19.95
Light rose in colour with an elegant and intense bouquet. Dry, soft and well-balanced on the palate.
- CHAMPAGNE BRUT**
Laurent-Perrier - FRANCE £49.00
This Champagne has a delicate and fresh nose with good complexity and notes of citrus fruit. It is fresh and supple with rounded and expressive flavours from which the fruit progressively emerges.
- CHAMPAGNE YELLOW LABEL**
Veuve Clicquot - FRANCE £69.00
Fruity and full bodied; refined and well balanced with crisp, fresh flavours, a touch of spice and a lingering finish. Wow!



It's all about the food!

At the Eskdale Hotel we pride ourselves on sourcing the very best produce to help us create some truly tasty meals for you to enjoy.

Whether it's a light bite from our lunch time menu or a relaxing dinner in the comfy and elegant surroundings of our dining room, we work hard with our local suppliers on both sides of the Border to bring to your plate the very best of Scottish and Cumbrian produce.



Some of the Suppliers we are proud to work with are;

Lakeland Butchers - for our Beef, Pork, Border Lamb, Poultry and Game.

J,K Collins Fishmonger, Eyemouth - for the supply of the finest quality fish and seafood.

Lockerbie Creamery - for the award winning butter and cheeses.

Rowan Glen Dairy - for our Low Fat fruit yogurt at breakfast.

Patterson's Market Fresh Fruit and Vegetables - bring us the best in season vegetables, salads and fruit, not to mention the fresh potatoes that makes our very special homemade chips.

Cream 'O' Galloway - award winning ice cream, to complement many of our hand made desserts.

Ghyll View Farm - award winning 'Laid in Britain' eggs.

Stornoway Black Pudding - a big feature on our breakfast menu but also popular as a starter lunch or dinner.

Ramsays of Carluke & McKeanes of Glasgow - award winning haggis.

St James Smoke House, Annan - for our Scottish Smoked Salmon.

Abbots Chocolate - Langholms very own Chocolatier, supplying us with hand-made mouth-watering after dinner chocolate mints to complement our fresh ground and brewed coffee.

Waulkmill Cider - based a few miles from Langholm, his famous Muckle Toon Rosie Cider is the base for our bestselling Muckle Toon Rosie Pork Medallions.

Tennants Caledonian Brewery - supplying Caledonian Best.

We also stock a wide range of Scottish and Irish Blended and Malt whisky's.

Above are some of our suppliers and the produce they supply, of course this list is not exhaustive. Excellent seasonal food and drinks from locally sourced suppliers and a warm inviting atmosphere, we pride ourselves on serving only the very best to our guests.

Appetisers

Chefs Homemade Soup of the Day £4.25

served with warm crusty bread and butter.

West Coast Scallops £6.95

Pan fried scallops served on top of grilled Stornaway black pudding topped with crispy bacon and our own whiskey cream sauce.

Sticky Chicken Salad £5.25

Crispy battered chicken goujons coated in a sticky salted caramel sauce and served on crisp leaves with a blue cheese dressing.

Stuffed Mushroom V GF £5.25

Grilled flat mushroom stuffed with caramelised red onion and topped with melted brie, served with dressed leaves and a cranberry sauce.

Prawn Cocktail £5.25

Fresh succulent prawns topped with our homemade marie rose sauce, accompanied with dressed salad leaves, malted brown bread and butter.

Drunken Duck Pate £5.25

served with dressed salad leave, Cumberland sauce and oatcakes.

Steamed Mussels £8.25

Scottish mussels steamed in a white wine and cream sauce with red onions, served with warm crusty bread. **Main Course size £14.95**

House Specials and Fish

Border Chicken £16.95

Award winning Ramsay's haggis, topped with a chargrilled chicken breast, crispy bacon and a whiskey cream sauce. Served with your choice of hand cut chips or Dauphinoise potato and seasonal vegetables or dressed salad leaves

Pan Fried Duck & Redcurrant Jus GF £16.95

Honey glazed duck breast, cooked pink and served with a creamy chive mash, seasonal vegetables and a red currant jus

Steak and Stout Pie £11.95

Select cuts of border beef, slow cooked in a Samuel Smith stout and gravy, topped with a flaky golden puff pastry lid. Served with your choice of buttered new potatoes or hand cut chips and seasonal vegetables.

Muckle Toon Rosie Pork GF £14.95

Chargrilled pork medallions, served with our homemade Muckle Toon Rosie cider sauce. Served with seasonal vegetables and choice of buttered new potatoes, basmati rice or sautéed potatoes

Oven Baked Ayrshire Ham GF £10.95

Slow cooked Ayrshire ham, topped with either grilled pineapple or a fried egg. Served with your choice of hand cut chips or new potatoes and seasonal vegetables or dressed salad leaves

Hand Battered Scottish Haddock £11.95

Select fresh Eyemouth haddock coated and fried in our delicious crispy light batter. Served with your choice of Balsamic dressed salad or seasonal vegetables and hand cut chips. Accompanied with a lemon wedge and tartare sauce.

Grilled Scottish Salmon £12.95

Grilled salmon steak topped with a light lemon and herb crumb and served with dressed salad leaves and new buttered potatoes

Breaded Scottish Scampi £9.95

Select Scottish wholetail scampi, breaded and fried, served with Balsamic dressed salad leaves and hand cut chips.

Chef's Risotto V GF £11.55

Please ask your server for todays choice, accompanied with garlic bread and topped with rocket. **Add Grilled chicken or salmon for £3.00**

Mushroom, Stilton and Broccoli Pasta V GF £10.95

Penne pasta with mushrooms and broccoli florets and a creamy stilton sauce. Served with your choice of garlic bread or hand cut chips.

Add grilled chicken to your dish for £2.50

From our CHARGRILL

Tasty Steaks, Chicken, Ribs & Gourmet Burgers!

Eskdale Beef Burger £10.95

Homemade steak mince beef burger seasoned with tomato and red pepper chutney, chargrilled and served in a toasted brioche bun with crisp lettuce, sliced beef tomato and red onion, along with a tomato chutney and mayonnaise to compliment the burger. Served with hand cut chips and homemade coleslaw.

Chargrilled Chicken Burger £10.95

Butterflied chicken breast, either plain or lighted coated in Cajun seasoning, chargrilled and served in a toasted brioche bun with crisp lettuce, sliced tomato and red onion, along with a tomato chutney and mayonnaise to compliment the burger. Served with hand cut chips and homemade coleslaw.

Top off your Burgers

Choose either Scottish Mature Cheddar, Border Blue Cheese, Crispy Bacon, Onion rings Or Sticky BBQ Bourbon Sauce for only £1.00.

Grilled Chicken and Baby Back Ribs GF £16.95

Char Grilled chicken breast and our BBQ baby back ribs with sticky bourbon sauce, served with a jacket potato and homemade coleslaw.

Char Grilled 8oz Fillet Steak GF £19.95

Char Grilled Ribeye Steak GF £16.95

Succulent cuts of border meats grilled to your liking and both steaks are accompanied with cherry tomatoes on the vine, mushroom and onion rings, choose from buttered new potatoes, hand cut chips or mustard mash and dressed salad leaves or seasonal vegetables.

Sauces to complement our grills

Diane, Stilton or Creamy Pepper £2.00

Rich Merlot £2.50 Whiskey Cream £2.50

Tasty Seasonal Sides

Buttered New Potatoes £2.25

Sauteed Potatoes £2.50

Seasonal Vegetables £2.00

Mustard Mash £2.50

Dressed Salad Leaves £2.00

Onion Rings £2.00

Basmati Rice £2.00

Hand Cut Chips £2.25

Garlic Bread £2.25

Coleslaw £2.00

Half Rack BBQ Ribs GF £6.00

Don't Forget to leave some room for one of our Homemade Desserts, Puddings & Cream'O'Galloway Ice Cream.

Dessert & Puddings

Please ask your server for todays selection of desserts.

Great Value Always on the menu @ The Eskdale

Award Winning TASTE OF THE BORDERS 2 COURSES FROM £14.90

CHOOSE A STARTER & MAIN MEAL FROM BELOW.

APPETISERS

Homemade Soup of the Day

served with warm crusty bread and butter.

Scottish Smoked Salmon ****£2.00 supplement**

Slices of smoked salmon from Annan Smokehouse served with crisp salad, lemon and buttered malted bread.

Haggis Tweeds

Award winning Ramsays haggis in crispy bread crumbs, served with tomato chutney and dressed salad leaves.

Eggs Harlequin

Local free range eggs served on salad leaves topped with homemade marie rose sauce and mayonnaise.

HOUSE SPECIALS AND MAIN COURSES

Hand Battered Scottish Haddock

Select fresh Eyemouth haddock coated and fried in our delicious crispy light batter, served with your choice of balsamic dressed salad or seasonal vegetables and hand cut chips. Accompanied with a lemon wedge and tartare sauce.

Muckle Toon Rosie Pork

Chargrilled pork medallions, served with our homemade Muckle Toon Rose cider sauce. With seasonal vegetables and choice of buttered new potatoes, basmati rice or sautéed potatoes.

Steak and Stout Pie

Select cuts of border beef, slow cooked in Samuel Smith stout and gravy, topped with a flaky golden puff pastry. Served with your choice of buttered new potatoes or hand cut chips and seasonal vegetables.

FROM OUR CHAR GRILL

8oz Ribeye Steak ***£4.95 supplement**

Chargrilled to your liking, accompanied with grilled tomato, mushroom, onion rings and served with hand cut chips and seasonal vegetables.

Trio of Border Lamb Cutlets ***£3.95 supplement**

Grilled pink and served with mint sauce, seasonal vegetables and dauphinoise potatoes.

Sauces to complement our grills

Diane, Stilton or Creamy Pepper £2.00

Rich Merlot £2.50 Whiskey Cream £2.50

HOMEMADE DESSERTS, PUDDINGS & CREAM'O'GALLOWAY ICE CREAM

****Add a dessert for £2.00**

when 2 courses are selected from the above menu.

Please ask your server for todays selection of desserts.

www.eskdalehotel.co.uk

Tel: 013873 80357 Email: enquiries@eskdalehotel.co.uk

FOOD ALLERGY? Ask before you eat...

Management advises that food prepared here may contain or have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, fish or shellfish.

Prices Inclusive of VAT at 20% and exclusive of service.

Please feel free to reward our team for looking after you today