

Eskdale

HOTEL

ACCOMMODATION • FOOD • FUNCTIONS

APPETISERS

- Chefs Homemade Soup of the Day**
Served with warm crusty bread and butter£6.50
- West Coast Scallops**
Pan seared scallops served on top of grilled Stornoway black pudding topped with crispy bacon and our own Maple & Drambuie sauce£8.95
- Stuffed Mushroom**
Grilled flat mushroom stuffed with red onion marmalade, Arran mist brie, cranberry, walnut crumb and Rocket Salad **V GF**£8.55
- Prawn Cocktail**
Fresh succulent prawns topped with our homemade Marie rose sauce, accompanied with dressed salad leaves, malted brown bread and butter **GF option**£8.55
- Drunken Duck Pate**
Smooth duck and pork pate finished with port served with dressed salad leaves, red onion marmalade and toasted bread **GF option**£7.95
- Scottish Smoked Salmon** *from St James Smokehouse, Annan*
Served with dressed leaves, lemon and buttered malted brown bread **GF option**£8.95
- Breaded Calamari**
Calamari in light crumb served with balsamic dressed rocket leaves and garlic aioli dip£8.95
- Baked Fig, Crumbed Walnut Goats Cheese**
Served with Balsamic dressed rocket **V**£6.95

FROM OUR CHAR GRILL

- Tasty Steaks, Chicken, Cutlets & Gourmet Burgers**
- Eskdale Steak Burger**
Homemade steak minced beef burger with our special seasoning and onion, chargrilled and served in a toasted brioche bun with crisp lettuce, sliced beef tomato and red onion, accompanied with a tomato salsa and mayonnaise to compliment the burger. Served with triple cooked chips and homemade coleslaw £14.95
- Chargrilled Chicken Burger**
Butterflied chicken breast, either plain or lightly coated with Cajun seasoning, chargrilled and served in a toasted brioche bun with crisp lettuce, sliced tomato and red onion, accompanied with a tomato salsa and mayonnaise to compliment the burger. Served with triple cooked chips and homemade coleslaw £14.95
- Top of your burgers!**
Choose Scottish Mature Cheddar, Crispy Bacon, Onion Rings, Sticky BBQ Sauce for only £1.00 each
- Char Grilled 8oz Venison Steak**
Accompanied with Grilled tomato, Watercress, Carrot and Swede Mash, Blackcurrant Jus. **GF** £27.95
- Char Grilled 8oz Ribeye Steak**
Accompanied with Grilled tomato, onion rings, watercress, pepper sauce, triple cooked chips **GF option** £28.95
- Char Grilled Trio of Border Lamb Cutlets**
Succulent cuts of border lamb grilled pink, blackcurrant jus. Fondant potato and seasonal vegetables **GF** £24.95
- Sauces to complement our grills**
Creamy Peppercorn £3.50 Whisky Cream£3.50
Red Wine Jus £3.50 Blackcurrant Jus.....£3.50

ESKDALE SIGNATURE & CLASSICS

- Border Chicken**
Char Grilled Chicken breast stuffed with Haggis wrapped in crispy bacon, our special Maple & Drambuie sauce. Served with your choice of hand cut chips or fondant potato and seasonal vegetables £19.55
- Steak and Ale Pie**
Select cuts of border beef, slow cooked in a Twisted Thistle IPA rich gravy, topped with a flaky golden puff pastry lid. Served with your choice of buttered new potatoes or hand cut chips and seasonal vegetables £14.55
- Muckle Toon Rosie Pork**
Chargrilled pork medallions, served with our homemade Muckle Toon Rosie cider sauce. Served with seasonal vegetables and choice of chive buttered new potatoes, basmati rice **GF** £16.95
- Famous Sticky Chicken Salad**
Crispy battered chicken goujons coated in a sticky salted caramel sauce and served on crisp leaves with a blue cheese dressing £13.50
- Hand Battered Scottish Haddock**
Select fresh Eyemouth haddock coated and fried in our delicious light crispy batter. Served with your choice of Balsamic dressed salad or seasonal vegetables and triple cooked chips. Accompanied with a lemon wedge and tartar sauce £16.95
- Sweet Honey & Chilli Glazed Salmon**
Grilled salmon steak with a sweet honey & chilli glaze served with dressed salad leaves and chive buttered new potatoes **GF** £18.95
- Breaded Scottish Scampi**
Select Scottish wholetail scampi, breaded and fried, served with Balsamic dressed salad leaves and triple cooked chips £14.95
- Chefs Risotto**
Please ask your server for today's choice, accompanied with garlic ciabatta and topped with rocket **V GF** £14.95
Add Grilled chicken or salmon for £3.50
- Grilled Chicken Fajitas**
with peppers, onions, warm tortilla, cheese, sour cream and salsa £16.95

CHECK OUT OUR CHEFS SPECIALS FROM THE BLACK BOARD

TASTY SEASONAL SIDES

- | | |
|---------------------------------|-----------------------------------|
| Onion Rings £3.00 | Basmati Rice£3.00 |
| Carrot & Swede Mash £3.00 | Butter & Chive New Potatoes.£3.00 |
| Dressed Salad Leaves..... £3.00 | Seasonal Vegetables.....£3.00 |
| Skinny Fries..... £3.00 | Triple Cooked Chips£3.00 |
| Garlic Bread £3.00 | Chive Mash£3.00 |
| Homemade Coleslaw £3.00 | Bread & Butter£2.50 |
| Fondant Potato £3.00 | |

DON'T FORGET TO LEAVE SOME ROOM FOR ONE OF OUR DELICIOUS DESSERTS, PUDDINGS & LUXURY BORDER ICE CREAMS AND SORBETS

- Dessert & Puddings from £6.50
Please ask your server for today's selection of desserts

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Eskdale

HOTEL

ACCOMMODATION • FOOD • FUNCTIONS

Great Value Always on the Menu @ The Eskdale

Award Winning **TASTE OF THE BORDERS** 2 courses from £19.95

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. **GF option**

Award Winning Black Pudding Bon Bons

Award Black Pudding in crispy fresh breadcrumbs, served with Drambuie sauce

Stuffed Mushroom

Grilled flat mushroom stuffed with red onion marmalade, Arran Mist Brie, Cranberry, Walnut crumb and rocket salad **GF V**

Fiddleton Scotch Egg

Local free-range egg, wrapped in haggis, border pork, lightly crumbed, Balsamic dressed rocket garlic aioli

ESKDALE SIGNATURE CLASSICS

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. **GF option**

Grilled Salmon with Sweet Honey Chilli Glaze

£3.00 Supplement

Grilled Scottish Salmon Honey Chilli glaze served with raspberry dressed salad and chive buttered new potatoes **GF**

Muckle Toon Rosie Pork

Chargrilled pork medallions, served with our homemade Muckle Toon Rose cider sauce. With seasonal vegetables and choice of buttered chive new potatoes, wild rice or triple cooked chips **GF**

Steak and Stout Pie

Select cuts of border beef, slow cooked in Belhaven Best gravy, topped with a flaky golden puff pastry. Served with your choice of buttered chive new potatoes or triple cooked 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 triple cooked chips and seasonal vegetables. **GF option**

Trio of Border Lamb Cutlets

£4.95 supplement

Grilled pink and served with blackcurrant jus, seasonal vegetables, and dauphinoise potatoes.

Vegetarian and Vegan option may be selected from the main menu or ask your server for their recommendation

Sauces to complement our grills

Blackcurrant Jus or Creamy Pepper £3.50 Rich Merlot £3.50 Drambuie Cream £3.50

DELICIOUS DESSERTS, PUDDINGS & BORDER ICE CREAMS

Add a dessert for £4.95 when 2 courses Appetiser & Main are selected from the above menu.

Please ask your server for today's selection of our delicious desserts, Puddings and Border Ice Cream.

Dining Room, Cocktail Bar, Library, Choose your space, we offer this menu in our formal Dining Room or relaxed atmosphere of the Library or Cocktail Bar.

We're Passionate about food at the Eskdale!

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 lunch 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

Grahams Creamery - for the award winning butter and cheeses

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

Macays of Dundee - for our Jams and marmalade

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

Cream 'O' Galloway & English Lakes award winning ice cream - to complement many of our handmade desserts.

Scottish Eggs from Auchtralure Farm Stranraer - for the finest free range eggs

Beatties Bakes of Langholm - for their famous homemade cheesecakes

Free Range Eggs from Fiddleton, Bankend Langholm - for the finest free range local eggs

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

Ramsays of Carluke & McKeans of Glasgow - award winning haggis

Summer Harvest Dressings, Ferneyfolds Farm Perthshire - for the finest Scottish Raspberry and cold pressed rapeseed oils and dressings

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

Caffia Coffee Falkirk - Finest fresh roasted beans and brewed coffee

Belhaven Brewery, Dunbar - for the Belhaven Best, a favourite beer for locals and visitors alike. We also stock a wide range of Scottish and Irish Blended and Malt Whiskies.

Above is some of our suppliers and 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.