

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.

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.

MacSweens of Edinburgh & McKean's 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 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.



MENU

www.eskdalehotel.co.uk

EMAIL: enquiries@eskdalehotel.co.uk

TEL: 013873 80357



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▲ TripAdvisor

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APPETISERS

Chef's Homemade Soup of the day – served with warm crusty bread and butter.....**£7.00**

Scallops & Black Pudding – Pan seared scallops on Stornoway black pudding and our own Whisky cream sauce.....**£11.50**

Stuffed Mushroom with Haggis – Topped with goats cheese, micro leaves & chilli relish **V GF OPTION**..... **£10.50**

Prawn Cocktail – Fresh succulent prawns topped with our homemade Marie rose sauce, accompanied with dressed salad leaves, malted brown bread and butter **GF OPTION** **£9.50**

Smooth Chicken Liver Pate – Smooth chicken liver pate finished with redcurrant, dressed salad leaves, Cumberland sauce and toasted bread **GF OPTION**..... **£9.50**

Scottish Smoked Salmon, Prawns & Beetroot Salad – from St James smoke house Annan, Large cold-water prawns with Marie Rose sauce, served with beetroot salad, lemon and buttered malted brown bread **GF OPTION****£11.50**

Butternut Squash, Caramelised Onion Tart – A vegan beetroot shortcrust pastry tart with a filling of butternut squash, caramelised onions and spinach, topped with a quinoa and mixed seed crumb, micro leaves balsamic glaze **£9.00**

Buffalo Chicken Wings – Hot Buffalo with Blue Cheese dip or smokey BBQ sauce **£9.00**

ESKDALE SIGNATURE & CLASSICS

Chef's Pasta of The Day – Please check our blackboard or ask your server what todays Pasta will be, served with garlic bread**£17.95**

Steak and Ale Pie – Select cuts of border beef, slow cooked in a Belhaven Best gravy, topped with a flaky golden puff pastry lid. Served with your choice of buttered new potatoes or triple cooked chips and seasonal vegetables.....**£17.50**

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..... **£16.50**

Salt N Chilli Sticky Chicken – Homemade slaw, seasoned fries**£17.00**

Battered Scottish Haddock – Select fresh Eyemouth Haddock coated and fried in our delicious light crispy batter. Served with your choice of house dressed salad or seasonal vegetables and triple cooked chips. Accompanied with a lemon wedge and tartar sauce..... **£18.50**

Teriyaki Glazed Scottish Salmon – Grilled Salmon steak with a sweet sticky glaze served with dressed salad leaves and chive buttered new potatoes or steamed wild rice **GF** **£23.00**

CHECK OUT OUR CHEF'S SPECIALS FROM THE BLACK BOARD

Breaded Scottish Scampi – Select Scottish whole tail Scampi, breaded and fried, served with house dressed salad leaves and triple cooked chips **£16.95**

Chef's Risotto – Please ask your server for today's choice. Accompanied with garlic ciabatta and topped with rocket **V GF** **£18.50**
Add grilled chicken or salmon for £4.00

FROM OUR CHAR GRILL Succulent 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 **£15.95**

Grilled Marinated Chicken & Vegetable Skewers – Marinated with Greek yogurt, olive oil, paprika, cumin, cinnamon, red pepper flakes, lemon zest, lemon juice, salt, pepper and garlic, Served with Pilau rice & Flat Bread **£18.95**

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 complement the burger. Served with triple cooked chips and homemade coleslaw **£15.95**

Top of Your burgers! – Choose Scottish Mature Cheddar. **Sliced Haggis, Sliced Black Pudding, Crispy Bacon, Onion rings, Sticky BBQ Sauce** for only **£1.50 each**

Char Grilled 8oz Ribeye Steak – accompanied with grilled tomato, onion rings, watercress, pepper sauce, triple cooked chips **GF OPTION**... **£29.95**

Char Grilled Trio of Border Lamb Cutlets – Succulent cuts of border lamb grilled pink, redcurrant jus. Dauphinoise potato and seasonal vegetables **GF** **£26.95**

Sauces to complement our grills

Creamy Peppercorn £3.50, Whisky Cream £3.50, Red Wine Jus £3.50, Redcurrant Jus £3.50

TASTY SEASONAL SIDES

Onion Rings	£3.50	Chive New Potatoes	£3.50
Skinny Fries	£3.50	Triple Cooked Chips	£3.50
Basmati Rice	£3.50	Homemade Coleslaw ..	£3.00
Chive Mash	£3.50	Seasonal Vegetables ..	£3.50
Garlic Bread	£3.50	Dressed Salad Leaves	£3.50

DESSERTS

Don't forget to leave some room for one of our Delicious Desserts, Puddings & Luxury Border Ice Creams and Sorbets

Dessert & Puddings..... from **£8.50**

Please ask your server for today's selection of desserts.



GREAT VALUE ALWAYS ON THE MENU AT THE ESKDALE

taste of the borders

2 Courses
from
£22.95

3 Courses
£27.95

APPETISERS

Homemade Soup of the day – served with warm crusty bread and butter.

Scottish Smoked Salmon **£2.50 supplement – Slices of smoked salmon from Annan Smokehouse served with crisp salad, lemon and buttered malted bread. **GF OPTION**

Haggis Bon Bons – Award winning haggis in crispy fresh breadcrumbs, served with whisky sauce.

Mushroom and Crumbly Blue Arancini – Chilli relish, micro leaves **V**

Fiddletown Scotch Egg **£2.50 supplement – Local free-range egg, wrapped in Stornoway black pudding, Cumberland sausage meat, 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 house dressed bistro salad or seasonal vegetables and hand cut chips. Accompanied with a lemon wedge and tartar sauce. **GF OPTION**

Teriyaki Glazed Scottish Salmon *£4.00 Supplement – Grilled Scottish Salmon, sticky glaze served with house dressed bistro 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.

Chef's Risotto – Please check our blackboard or ask your server what todays Risotto will be, Served with Garlic Bread **V GF OPTION**

FROM OUR CHAR GRILL

8oz Ribeye steak *£6.95 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 *£6.95 supplement – Grilled pink and served with mint sauce, seasonal vegetables, and dauphinoise potatoes.

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.

Top of Your Burger for £1.50, Mature Cheddar, Crispy Bacon, Onion Rings, Haggis or Black Pudding.

Sticky BBQ Glaze Chicken Burger – Southern fried chicken fillet, cheddar cheese, toasted brioche bun, lettuce, tomato, red onion, triple cooked chips & homemade coleslaw

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

Sauces to complement our grills

Redcurrant Jus or Creamy Pepper **£3.50**

Rich Merlot **£3.50** • Drambuie Cream **£3.50**

DESSERT

Delicious Desserts, Puddings & Vanilla Ice Cream or Double Cream

Sticky Toffee Pudding

Warm Chocolate Brownie

Guest Cheesecake

2 Scoops of Ice Cream or Sorbet,

Ask for today's Flavours

Welcome, find a space where you feel most comfortable, we offer this menu in our formal Restaurant the Dining Room or relaxed atmosphere of the Library or Cocktail Bar & our Lounge bar where well behaved dogs are very welcome. Every evening from 5.30pm