

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.

Mackays of Dundee - for our Jams and marmalade.

Patterson's Market Fresh Fruit and Vegetables - they 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 & 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.

Our suppliers and the produce they supply are listed above, though this isn't an exhaustive list. We offer 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.



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Please give feedback on your visit by scanning the QR codes



Eskdale
HOTEL
ACCOMMODATION • FOOD • FUNCTIONS

MENU

www.eskdalehotel.co.uk
EMAIL: enquiries@eskdalehotel.co.uk
TEL: 013873 80357



APPETISERS & SMALL PLATES

Chef's Homemade Soup of the Day **V** **VE** **GF OPTION**

With warm crusty bread and butter..... **£7.00**

Grilled Goats Cheese **V** **GF**

Orange & beetroot salad **£8.50**

Smoked Salmon **GF OPTION**

Raspberry dressed salad, malted brown bread **£9.00**

Chef's Arancini **V**

Chilli jam **£9.50**

Chicken Liver Pate

With cumberland jelly & rustic bread **£9.50**

Pan Seared Scallops

On Stornoway black pudding, smoked bacon, whisky cream..... **£11.50**

Spinach Pakora **V**

Tomato & red onion salad, sweet & spicy sauce..... **£9.00**

ESKDALE SIGNATURE & CLASSICS

Homemade Steak and Ale Pie – Succulent cuts of Border beef, slow cooked in Belhaven Best Ale, topped with golden puff pastry. Served with triple cooked chips and seasonal vegetables..... **£17.50**

MuckleToon Rosie Pork **GF** – Pork fillet medallions grilled and served with our famous rosie cider and cream sauce, served with seasonal vegetables, hasselback potatoes or steamed wild rice **£17.50**

Border Chicken – Our take on the grilled chicken Balmoral, stuffed with haggis, wrapped in bacon, smothered in our whisky cream & Arran grain mustard sauce, seasonal vegetables, potato gratin or triple cooked chips **£19.00**

Half Roast Chicken **GF** – Succulent half roasted chicken, plain or with our BBQ glaze, grilled mini corn, fries & coleslaw..... **£19.50**

Fresh Battered Eyemouth Haddock **GF** – Triple cooked chips, garden peas or bistro salad, lemon & tartare sauce **£19.00**

Salt & Chilli Chicken Noodle Bowl – Crispy sticky salt n chilli chicken, onions, peppers, noodles and soya sauce **£17.50**

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**

FROM OUR CHAR GRILL

Succulent Steaks, Cutlets & Burgers

All Burgers are accompanied with Fries & Onion Rings

Eskdale Steak Cheeseburger – Homemade specially seasoned steak mince, accompanied with a tomato salsa, toasted brioche bun, mayo crisp lettuce, beef tomato, red onion..... **£16.95**

Grilled Cajun or Plain Chicken Burger with Mature Cheddar – Butterflied chicken breast either plain or cajun spiced. Accompanied with a tomato salsa, toasted brioche bun, mayo, crisp lettuce, beef tomato, red onion **£16.95**

Half Rack of Baby Back Ribs & Chicken Wings – Slow cooked BBQ baby back pork ribs with chicken wings, grilled mini corn & fries..... **£24.95**

Trio of Border Lamb Cutlet – Grilled medium and served with seasonal vegetables, potato gratin, redcurrant jus..... **£28.00**

8oz Ribeye Steak & Peppercorn Sauce – Accompanied with grilled tomato, onion rings, watercress, pepper sauce, triple cooked chips **£30.95**

Sauces to complement our grills

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

VEGETARIAN CORNER

Moroccan Style Pilaf Roast – Moroccan spiced brown rice, mixed with juicy sultanas, apricots, dried cranberries, topped with butternut squash and pumpkin seeds. Seasoned wedges & dressed bistro salad **£19.95**

Mushroom & Dolcelatte Risotto – Creamy mushroom, spinach and dolcelatte cheese served with garlic ciabatta **£19.00**

Spaghetti & Vegetarian Meatballs – Arabiatta sauce & garlic ciabatta **£19.50**

Massaman Curry – With pilau rice & garlic coriander naan bread. A spicy and aromatic curry with cherry tomatoes, chargrilled sweet potatoes, spinach and yellow peppers in a creamy tomato and coconut milk sauce, with green chilli, ginger, turmeric and a pinch of cayenne pepper. **£24.95**

DESSERTS

Please check our dessert board for this week's selection.

SPECIALS

Please check out our Chef's Specials! Ask our team or check out our Specials Boards.



GREAT VALUE ALWAYS ON THE MENU AT THE ESKDALE

*taste of
the Borders*

2 Courses
from
£23.50

3 Courses
£28.50

LET'S GET STARTED

Chefs Homemade Soup of the Day – Served with warm crusty bread and butter.

Prawn Cocktail – Succulent prawns, marie rose sauce, crisp leaves, malted brown bread **GF OPTION**

Grilled Stuffed Mushroom – with Highland brie, Stornoway black pudding or MacSween's haggis, chilli Relish

Fiddleton Free Range Egg Mayonnaise – Dressed salad **V**

Haggis Bon Bons – Breaded haggis bon bons served on a bed of creamy mashed potato with a whisky peppercorn dipping sauce

THE MAIN EVENT

Hunters Chicken – Breaded escalope, tangy BBQ glaze smothered with cheese served with seasoned french fries and bistro salad **GF OPTION**

Grilled Gammon Steak – Our own baked ham then grilled and served with Fiddleton free range egg, pineapple, triple cooked chips and grilled mini sweet corn **GF**

Famous Sticky Chicken Salad – Batter crisp goujons smothered with salted sticky sauce, crisp leaves & our tangy blue cheese dressing **GF**

Grilled Scottish Venison Burger – Smoked Cheese, Beetroot & Redcurrant Relish, Brioche Bun, Fries & Coleslaw

Scottish Breaded Scampi – Wholetail breaded scampi, served with hand cut chips & dressed bistro salad, lemon & tartar Sauce

Homemade Steak & Ale Pie – Succulent cuts of Border beef, slow cooked in Belhaven's Best Ale, topped with golden puff pastry served with triple cooked chips and seasonal vegetables

SOMETHING SWEET

Warm Chocolate Brownie – With vanilla ice cream

Chef's Cheesecake – With double cream or vanilla ice cream

Sticky Toffee Pudding – With custard or vanilla ice cream

2 Scoops of Ice Cream or Sorbet

Or ask our team to see our dessert board for this week's selection

