

DESSERTS

Homemade Sticky Toffee Pudding ● 7.50
With toffee sauce and salted caramel ice cream

Cranachan ● 7.50
Raspberries layered with cream with a nip of whiskey

Cheesecake 7.50
With whipped cream and berry compote

Sweet 'n' Spicy Chocolate Tartlet 7.50
Raspberry, chilli and chocolate with raspberry ripple ice cream

Sticky Salted Caramel Sundae ● 7.50
Sticky toffee pudding pieces, layered with cream and salted caramel ice cream

Ice Cream ●
Vanilla, Chocolate, Strawberry, Choc Mint, Raspberry Ripple, Salted Caramel

2 scoops 4.50

3 scoops 6.00

Italian Aroma Coffee & Speciality Teas



Americano 3.00 Scottish Blend 3.00

Cappuccino 3.50 Green Tea 3.00

Latte 3.50 Earl Grey 3.00

Flat White 3.50 Fruit Teas 3.00

Espresso 2.50 Hot Chocolate 3.80



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Thank you for choosing
Uplawmoor Hotel

WIFI CODE: [enjoyyourvisit](#)



UPLAWMOOR

HOTEL & RESTAURANT

DBB hotel resident allowance is £20 per person

● Gluten Free Option Available ● Vegan ● Vegetarian



UPLAWMOOR

HOTEL & RESTAURANT

ALL DAY MENU



STARTERS

Homemade Soup of the Day	●	5.50
Served with a bread roll and butter		
King Prawn Pil Pil	●	8.50
Sautéed king prawn in a fiery tomato and red wine sauce, served with toasted ciabatta		
Bang Bang Cauliflower	● ● ●	7.00
Crispy cauliflower coated in a sriracha and sweet chilli sauce, served with fresh salad		
Ensalada Caprese	● ●	7.00
Salad of beef tomato, mozzarella and basil with balsamic glaze		
Patatas Bravas	● ● ●	6.50
Crispy fried potatoes in a rich sauce, topped with cheese		
Red Salmon	●	8.50
Beetroot glazed smoked salmon, with a rocket, beet and red onion salad		
Peppered Mackerel	●	7.50
Smoked mackerel flaked through a potato and egg salad, served with toasted bread		

SCOTCH CORNER STARTERS

Homemade Scotch Egg		7.50
Soft boiled egg wrapped in sausage meat and panko crumb, served golden brown with a mild curry sauce		
Haggis, Neeps & Tatties		7.00
Timbale of haggis, neeps & tatties, served with a peppercorn sauce		
Cullen Skink	●	7.50
Smoked haddock, potato and leek soup simmered in milk, served with a warm bread roll		
Scottish Smoked Salmon	●	8.50
Smoked Scottish salmon, cream cheese and dill mousse, served with crispy bread slices		
Haggis Bon-Bons		7.50
Panko coated crispy haggis bon-bons with a whisky cream		

UPLAWMOOR CLASSICS

Uplawmoor Chicken & Leek Pie	●	17.00
With buttered vegetables, mashed potatoes or fries		
Mac 'n' Cheese	●	14.00
Macaroni in a creamy cheese sauce, parmesan glaze with garlic bread		
Uplawmoor Prime Beef Steak Pie	●	17.00
With buttered vegetables, mashed potatoes or fries		
Battered Haddock	●	17.00
With hand cut chips, pea and mint puree, tartare sauce		

SIDES

Mashed Potatoes	4.00
Clapshot	4.00
Buttered Greens	4.00
Hand Cut Chips	4.50
Fries	4.00
Homemade Onion Rings	4.50
Garlic Bread	3.50
Coleslaw	2.50

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CHEF'S SPECIALITIES

Pasta Pesto	● ●	14.00
Tagliatelle tossed in basil and pine nut pesto with parmesan		
The Pork	●	17.00
Belly pork cooked 3 ways with Stornoway mash and an apple jus		
Beef Shin Macca		18.00
Creamy mac 'n' cheese infused with slow cooked shin of beef		
Honey Mustard Chicken		17.00
Chicken and a honey mustard fricassee with sweet potato pancakes		
Grilled Seabass	●	18.00
With fondant potatoes, peas and mint puree		
8oz Sirlion Steak	●	28.00
Grilled tomato, mushroom, pepper sauce and hand cut chips		
Durban Vegetable Curry	● ● ●	14.50
South African dish, bold flavours with achar, rice and homemade bread, choose mild or hot add chicken or beef £4.00		
Birria Tacos	●	18.00
Taco shell with pulled beef with a spicy tomato dipping sauce		
Salt & Chilli Chicken		17.00
Crispy seasoned chicken strips, topped with green chilli, onion, green pepper, spring onion, served with garlic mayo and fries		
Venison Sausage		17.00
Homemade glazed venison sausage, sweet honey glazed chantenay carrots, accompanied with mash and a rich red onion jus		

UPLAWMOOR BURGERS

(Gluten free bread available as an alternative)

Served in a toasted brioche bun, salad and burger sauce, coleslaw and fries

Moor'er	●	16.00
Smashed beef burger		
The Juicy Bird	●	16.00
Roasted chicken breast burger		
Captain's Choice	●	16.00
Fish goujons and tartare sauce		
Rajin' Cajun	● ●	15.00
Cajun sweet potato burger		
Upgrade to Cajun Fries		2.00

ADDITIONAL TOPPINGS

Jalapeños	2.00
Cheese	2.50
Bacon	3.00
Pulled Beef	4.00



Food allergies & intolerances:

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