## DESSERTS

Homemade Sticky Toffee Pudding With toffee sauce and salted caramel ice crea	7.50 am
Cranachan Raspberries layered with cream with a nip of whiskey	7.50
Cheesecake With whipped cream and berry compote	7.50
Sweet 'n' Spicy Chocolate Tartlet Raspberry, chilli and chocolate with raspber ripple ice cream	7.50
Sticky Salted Caramel Sundae Sticky toffee pudding pieces, layered with cream and salted caramel ice cream	<b>7.50</b>
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
Expresso	2.50	<b>Hot Chocolate</b>	3.80



**GIVE US FEEDBACK** 

## Thank you for choosing Uplawmoor Hotel

WIFI CODE: enjoyyourvisit

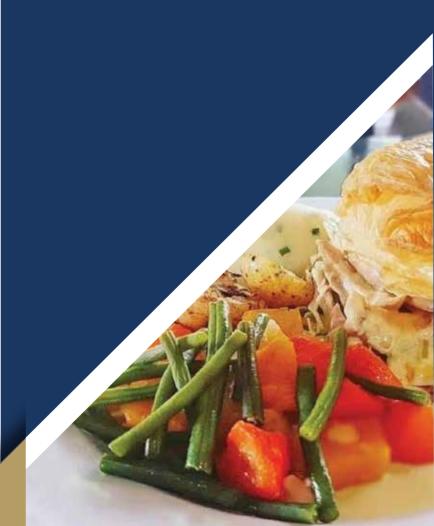


DBB hotel resident allowance is £20 per person

● Gluten Free Option Available ● Vegan ● Vegetarian



## ALL DAY MENU



STARTERS	
Homemade Soup of the Day Served with a bread roll and butter	5.50
King Prawn Pil Pil Sautéed king prawn in a fiery tomato and red wine sauce, served with toasted ciabatta	8.50
Bang Bang Cauliflower Crispy cauliflower coated in a sriracha and sweet chilli sauce, served with fresh salad	7.00
Ensalada Caprese Salad of beef tomato, mozzarella and basil with balsamic glaze	7.00
Patatas Bravas Crispy fried potatoes in a rich sauce, topped with cheese	6.50
Red Salmon Beetroot glazed smoked salmon, with a rocket, beet and red onion salad	8.50
Peppered Mackerel Smoked mackerel flaked through a potato and egg salad, served with toasted bread	7.50
SCOTCH CORNER STARTERS	
Homemade Scotch Egg Soft boiled egg wrapped in sausage meat and panko crumb, served golden brown with a mild curry sauce	7.50
Haggis, Neeps & Tatties Timbale of haggis, neeps & tatties, served with a peppercorn sauce	7.00
Cullen Skink Smoked haddock, potato and leek soup simmere in milk, served with a warm bread roll	7.50 ed
Scottish Smoked Salmon Smoked Scottish salmon, cream cheese and dill mousse, served with crispy bread slices	8.50
Haggis Bon-Bons Panko coated crispy haggis bon-bons with a whisky cream	7.50
UPLAWMOOR CLASSICS	
Uplawmoor Chicken & Leek Pie With buttered vegetables, mashed potatoes or fr	17.00 ies
Mac 'n' Cheese  Macaroni in a creamy cheese sauce, parmesan gl with garlic bread	14.00 laze
Uplawmoor Prime Beef Steak Pie ● With buttered vegetables, mashed potatoes or fr	17.00 ies
Battered Haddock With hand cut chips, pea and mint puree, tartare sauce	17.00
SIDES	
Mashed Potatoes	4.00
Clapshot	4.00
<b>Buttered Greens</b>	4.00
Hand Cut Chips	4.50
Fries	4.00
Homemade Onion Rings	4.50
Garlic Bread	3.50
Coleslaw	2.50
Gluten Free Option Available ●Vegan ●Veg	etarian

CHEF'S SPECIALITIES			
Pasta Pesto Tagliatelle tossed in basil and pine nut pesto with parmesan	14.00		
The Pork Belly pork cooked 3 ways with Stornoway mash and an apple jus	17.00		
Beef Shin Macca Creamy mac 'n' cheese infused with slow cooke shin of beef	18.00 d		
Honey Mustard Chicken Chicken and a honey mustard fricassee with sweet potato pancakes	17.00		
Grilled Seabass With fondant potatoes, peas and mint puree	18.00		
8oz Sirlion Steak Grilled tomato, mushroom, pepper sauce and hand cut chips	28.00		
Durban Vegetable Curry South African dish, bold flavours with achar, rice and homemade bread, choose mild or hot add chicken or beef £4.00	14.50		
Birria Tacos Taco shell with pulled beef with a spicy tomato dipping sauce	18.00		
Salt & Chilli Chicken Crispy seasoned chicken strips, topped with green chilli, onion, green pepper, spring onion, served with garlic mayo and fries	17.00		
Venison Sausage Homemade glazed venison sausage, sweet honey glazed chantenay carrots, accompanied with mash and a rich red onion jus	17.00		
UPLAWMOOR BURGERS			
(Gluten free bread available as an alternative) Served in a toasted brioche bun, salad and burger sauce, coleslaw and fries			
Moor'er Smashed beef burger	16.00		
The Juicy Bird Roasted chicken breast burger	16.00		
Captain's Choice Fish goujons and tartare sauce	16.00		
Rajin' Cajun Cajun sweet potato burger	15.00		
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.			