



Beechlaw House Hotel

Bistro Menu

Monday to Thursday 12 noon to 9.30pm | Friday & Saturday 12 noon to 10pm | Sunday 12 noon to 8pm

STARTERS

(V) GARLIC BREAD £2.25

(V) CHEESY GARLIC BREAD £2.95

HOME-MADE SOUP & FRENCH BREAD £3.50

Please ask your Server or see the Specials Menu for the Soup of the Day

(V) TOMATO & ROCKET SALAD £3.75

Plum Tomatoes nestled on Rocket Leaves, dressed with Balsamic Vinegar and Parmesan Cheese Shavings

BUFFALO WINGS £4.50

Chicken Wings lightly dressed in the Chef's fiery BBQ Sauce, served with a Sour Cream Dip

(V) MELON £4.50

Juicy Melon garnished with a Champagne Sorbet and drizzled with a Raspberry Coulis

HOUSE PATE £4.95

Chicken Liver Paté dressed with a Redcurrant & Port Coulis, served with Wheaten Bread

(V) GARLIC MUSHROOMS £4.95

Breaded Mushrooms smothered in Garlic Butter, served with your choice of Dip

CHICKEN STRIPS £4.95

Strips of Chicken Fillet coated in Breadcrumbs, served with your choice of Dip

LOADED SKINS £4.95

Wedges of Potato topped with Bacon & Cheddar Cheese, served with your choice of Dip

SEAFOOD CHOWDER £5.50

Seasonal Fish, Potato & Spring Onion Chowder, served with French Bread

PRAWN COCKTAIL £5.95

Icelandic Prawns bound in a Marie Rose Sauce and rested on a bed of finely chopped Cos Lettuce

DUCK SPRING ROLLS £5.95

Chef's own light Pastry Wrap, stuffed with strips of Barbury Duck, Mixed Vegetables & Bean Sprouts, served with a Hoi Sin Dip

MAIN COURSES

All Main Courses are served with one choice from the Side Order section

(* served as described.)

FISH DISHES

SCAMPI

Battered Strangford Scampi, served with Tartare Sauce and a Salad garnish

CHEF'S CRISPY COD

Cod Fillet in the Chef's home-made light Batter, served with Tartare Sauce

SALMON ROSADA

Grilled Fillet of Salmon nestled on a Tomato Salsa and drizzled with Basil Oil

FILLET OF SEABASS

Pan-seared Seabass drizzled with a Coconut & Chilli Sauce

CHICKEN & DUCK DISHES

LOUISIANA CHICKEN FILLET BURGER

Fillet of Chicken marinated in Cajun Spices topped with Mozzarella Cheese, set on a toasted Bun with a Salad garnish

CHICKEN GOUJONS

Chicken Fillet cut into Strips and encrusted in Breadcrumbs, served with a Dip of your choice and a Salad garnish

HONEY CHILLI CHICKEN

Tender Strips of Chicken Fillet, stir-fried with Mixed Peppers & Onions in a Spicy Soya, Honey & Chili Sauce

CHICKEN & BACON

Roast Breast of Chicken served with a Stuffed Bacon Roll, Vegetables of the Day and Traditional Gravy

CHICKEN VALENTINO

Fillet of Chicken filled with a Tarragon & Cheddar Cheese Stuffing, finished with a Smoked Bacon, Mushroom & White Wine Sauce

BARBURY DUCK

Pan-seared Fillet of Barbury Duck, rested on a Crispy Noodle Pancake and dressed with an Orange Butter Sauce

SIDE ORDERS

SWEET CHILLI & SOUR CREAM POTATO CHUNKS.....	£2.95
GARLIC POTATO CHUNKS..	£2.95
SWEET CHILLI POTATO CHUNKS	£2.95
CHIPS.....	£2.50
MASH	£2.50
CHAMP.....	£2.50
JACKET BABY BOILED POTATOES	£2.95
ROAST POTATOES	£2.95
SEASONED POTATO SPIRALS.....	£2.95
SOFT NOODLES	£1.95
BOILED RICE	£1.95
SIDE SALAD	£2.95
Mixed Leaves, Tomato, Red Onion, Sweetcorn, Mixed Peppers, Coleslaw & Cheddar Cheese	
TOSSED SALAD.....	£2.95
Mixed Leaves, Tomato, Red Onion, Mixed Peppers, Cucumber & Honey Mustard Dressing	
HOUSE SALAD.....	£2.95
Rocket Leaves dressed with Balsamic Vinegar & Parmesan Cheese Shavings	

ADDITIONS

CHEESY GARLIC BREAD	£2.95
GARLIC BREAD	£2.25
WHEATEN BREAD.....	£1.25
COLESLAW	£1.50
FRESH MEDLEY OF VEGETABLES	£3.00
Please ask your Server or see the Specials Menu	
FRENCH FRIED ONION RINGS	£2.95

EXTRAS

SAUTE MUSHROOMS & ONIONS	£1.95
SAUTE MUSHROOMS.....	£1.50
SAUTE ONIONS	£1.50
GARLIC BUTTER.....	£1.00
DIPS	£1.00
Garlic Mayo / Sour Cream / Spicy Cajun Mayo / Salsa / Hoi Sin / Marie Rose / BBQ / Chilli Marmalade / Dijon Mayo	
SAUCES	£1.95
Peppered / Curry / Onion Gravy / Traditional Gravy / Smoked Bacon, Mushroom & White Wine	
TOPPINGS	£1.00
Bacon / Cheddar Cheese / Mozzarella Cheese / Fried Egg	

£9.95

£9.95

£9.95

£12.95

£7.95

£8.95

£9.95

£9.95

£9.95

£12.95



SIDE ORDERS

- SWEET CHILLI & SOUR CREAM POTATO CHUNKS..... £2.95
- GARLIC POTATO CHUNKS.. £2.95
- SWEET CHILLI POTATO CHUNKS £2.95
- CHIPS..... £2.50
- MASH £2.50
- CHAMP..... £2.50
- JACKET BABY BOILED POTATOES £2.95
- ROAST POTATOES £2.95
- SEASONED POTATO SPIRALS..... £2.95
- SOFT NOODLES £1.95
- BOILED RICE £1.95
- SIDE SALAD £2.95
Mixed Leaves, Tomato, Red Onion, Sweetcorn, Mixed Peppers, Coleslaw & Cheddar Cheese
- TOSSED SALAD..... £2.95
Mixed Leaves, Tomato, Red Onion, Mixed Peppers, Cucumber & Honey Mustard Dressing
- HOUSE SALAD..... £2.95
Rocket Leaves dressed with Balsamic Vinegar & Parmesan Cheese Shavings

ADDITIONS

- CHEESY GARLIC BREAD £2.95
- GARLIC BREAD £2.25
- WHEATEN BREAD..... £1.25
- COLESLAW £1.50
- FRESH MEDLEY OF VEGETABLES £3.00
Please ask your Server or see the Specials Menu
- FRENCH FRIED ONION RINGS £2.95

EXTRAS

- SAUTE MUSHROOMS & ONIONS £1.95
- SAUTE MUSHROOMS..... £1.50
- SAUTE ONIONS £1.50
- GARLIC BUTTER..... £1.00
- DIPS £1.00
Garlic Mayo / Sour Cream / Spicy Cajun Mayo / Salsa / Hoi Sin / Marie Rose / BBQ / Chilli Marmalade / Dijon Mayo
- SAUCES £1.95
Peppered / Curry / Onion Gravy / Traditional Gravy / Smoked Bacon, Mushroom & White Wine
- TOPPINGS £1.00
Bacon / Cheddar Cheese / Mozzarella Cheese / Fried Egg



CURRY DISHES

Chef's own Indian influenced Curry recipe,
served with a choice of Rice, Chips or half & half

- CHICKEN *** £8.95
- BEEF *** £9.95
- KING PRAWN *** £9.95
- (V) VEGETABLE *** £7.95
- CURRY COMBI *** £9.95

Choose a combination of 3 of the above

MEAT DISHES

- HOME-MADE BURGER** £6.95

Freshly prepared grilled Steak Mince, delicately laced with Herbs & Onion,
rested on a toasted Bun and garnished with Salad

- each Topping** add £0.50

Cheddar Cheese / Mozzarella Cheese / Bacon / Saute Onions

- each Sauce** add £1.00

Peppered / BBQ / Traditional Gravy

- GAMMON** £8.95

Grilled Gammon Steak dressed with a Pineapple Ring & Honey Glaze

- DRESSED PORK** £9.95

Pork Fillet coated in Breadcrumbs and served with your choice of Sauce

- HONEY CHILLI BEEF** £9.95

Lightly Battered shredded Strips of Beef cooked in a
Spicy Soya, Honey & Chilli Sauce

- ROAST BEEF** £9.95

Oven-roasted Beef served with a Yorkshire Pudding,
Vegetables of the Day and Traditional Gravy

- RACK OF LAMB** £12.95

Succulent Rack of Lamb char-seared with a Rosemary & Red Wine Jus

STEAKS

Prime Cuts are cooked to your specification

- 10 OZ RIB-EYE** £13.95

- 12 OZ SIRLOIN** £16.95

- with one choice from the Extras section** add £1.00

(Please note that Well-done Steaks take approximately 15 minutes cooking time.)

CHEF'S SPECIALS

Please ask your Server or see the Specials Menu for the Chef's specially prepared Catch of the Day, Roast of the Day and Dish of the Day

SALADS

OPEN PRAWN

Icelandic Prawns rested on Wheaten Bread & Cheddar Cheese with a Marie Rose Sauce

£8.95

AMERICAN CAESAR *

Seasonal Leaves served with strips of Chicken, Parmesan Cheese, Julienne of Bacon, Garlic Croutons and Traditional Dressing

£7.95

(V) HOUSE CAESAR *

Cos Lettuce with Garlic Croutons, Red Onion, Cherry Tomatoes, shaved Parmesan Cheese and Caesar Dressing

£6.50

TUNA PASTA SALAD *

Tuna Flakes, Mixed Peppers, Sweetcorn & Red Onion combined with Fusilli Pasta and a Balsamic Vinegar & Black Pepper Dressing

£7.50

PASTA DISHES

LASAGNE

Layers of Pasta filled with Prime Beef in a Bolognese Sauce, topped with grated Cheddar Cheese and garnished with Salad

£7.95

CHICKEN CARBONARA *

Shredded Chicken rested on Tagliatelle Pasta bound in a Smoked Bacon, Mushroom & White Wine Sauce

£8.50

VEGETARIAN DISHES

(V) VEGETABLE ENCHILADA

Stir-fried Mixed Peppers, Onions, Courgettes, Chinese Leaves, Carrots & Mushrooms wrapped in a Flour Tortilla, with a Tomato Salsa, topped with grated Cheddar Cheese

£7.95

(V) VEGETARIAN BURGER

Potato, Onion, Sweetcorn, Cauliflower, Sugar Snap Peas, Broccoli & Carrot bound together and encrusted in Breadcrumbs, topped with sliced Tomato, Lettuce & Mayo and set on a toasted Bun

£6.95

(V) VEGETABLE LASAGNE

Layers of Pasta filled with puréed Mixed Vegetables in a Tomato & Herb Sauce, topped with grated Cheddar Cheese and garnished with Salad

£7.50

PLEASE ASK YOUR SERVER TO SEE OUR
DESSERT, KIDS OR COCKTAIL MENUS

**check out our great 'day deli'
& 'nite bite' offers!**

SELECTED WINES BY THE BOTTLE OR GLASS

House Wines

Chile: Merlot Reserva

El Descanso  £12.95
175ml £3.35 250ml £4.65

Chile: Sauvignon Blanc Reserva

El Descanso  £12.95
175ml £3.35 250ml £4.65

Red Wines

Chile: Cabernet Sauvignon

Cornellana  £13.95
175ml £3.60 250ml £5.00

Italy: Shiraz

Palmento  £14.95
175ml £3.90 250ml £5.35

Spain: Rioja

Senorio De Labarta  £14.95
175ml £3.90 250ml £5.35

Australia: Shiraz Cabernet

Penfolds Private Bin  £14.95
175ml £3.90 250ml £5.35

Rose Wine

South Africa: Pinotage Rose

Tall Horse  £13.95
175ml £3.60 250ml £5.00

White Wines

Chile: Chardonnay

Cornellana  £13.95
175ml £3.60 250ml £5.00

Australia: Semillon Chardonnay

Captain's Selection  £14.95
175ml £3.90 250ml £5.35

Argentina: Pinot Grigio

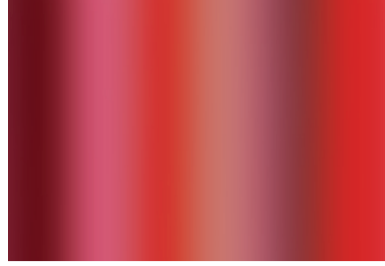
Argento  £14.95
175ml £3.90 250ml £5.35

New Zealand: Sauvignon Blanc

Goldridge Marlborough  £15.95
175ml £4.15 250ml £5.70

PLEASE SEE BACK PAGE
FOR FULL WINE LIST





WINES BY THE GLASS

House Wines

Chile: Merlot Reserva El Descanso
175ml £3.35 250ml £4.65

Chile: Sauvignon Blanc Reserva El Descanso
175ml £3.35 250ml £4.65

Red Wines

Chile: Cabernet Sauvignon Cornellana
175ml £3.60 250ml £5.00

Italy: Shiraz Palmento
175ml £3.90 250ml £5.35

Spain: Rioja Senorio De Labarta
175ml £3.90 250ml £5.35

Australia: Shiraz Cabernet Penfolds Private Bin
175ml £3.90 250ml £5.35

Rose Wine

South Africa: Pinotage Rose Tall Horse
175ml £3.60 250ml £5.00

White Wines

Chile: Chardonnay Cornellana
175ml £3.60 250ml £5.00

Australia: Semillon Chardonnay Captain's Selection
175ml £3.90 250ml £5.35

Argentina: Pinot Grigio Argento
175ml £3.90 250ml £5.35

New Zealand: Sauvignon Blanc Goldridge Marlborough
175ml £4.15 250ml £5.70



WINE LIST

House Wines

Chile: Merlot Reserva El Descanso **12.95**

Exceptionally smooth red wine, bursting with well balanced flavours – so easy to drink!

Chile: Sauvignon Blanc Reserva El Descanso **12.95**

Intensely fruity white wine with a beautiful balance and a long crisp finish – a pleasure to drink!

Red Wines

Chile: Cabernet Sauvignon Cornellana **13.95**

Rich and full bodied with fruit and cedar wood aromas giving an earthy finish.

Italy: Shiraz Palmento **14.95**

Fruity and spicy in flavour with a very soft and smooth elegant finish.

Spain: Rioja Senorio De Labarta **14.95**

Medium bodied in style and the palate is packed with berry fruits – a must try!

Australia: Shiraz Cabernet Penfolds Private Bin **14.95**

Penfolds is the most famous red wine producer in Australia. Their wines are full flavoured while retaining a European elegance that set them apart.

New Zealand: Pinot Noir Goldridge Marlborough **16.95**

Rich, succulent medium bodied wine with lots of raspberry on the nose and a smooth mouth-watering sensation on the palate.

Australia: Shiraz Wynns Coonawarra **16.95**

A classy full bodied red, bursting with flavour from this unique region. It is powerful yet very elegant – a great quality wine!

France: Cotes Du Rhone Guigal **19.95**

Full bodied red with mellow warmth and aromatic intensity. This famous wine gives a powerful and complex range of flavours and textures – a true classic for all occasions!

France: Merlot Cabernet Chateau De La Ligne **21.95**

Classy full flavoured Bordeaux. The current vintage has won 2 Silver Medals at the International Wine Awards – absolutely superb!

Rose Wine

South Africa: Pinotage Rose Tall Horse **13.95**

Succulent summer berry fruit flavours give this rose wine a lovely juicy finish.



Bottle

White Wines

Chile: Chardonnay Cornellana **13.95**

A popular unoaked Chardonnay with plenty of fruity flavours.

South Africa: Sauvignon Blanc Tall Horse **14.95**

A brisk dry white with flavours that race across the palate and stretch to a lively finish.

Australia: Chardonnay Penfolds Private Label **14.95**

Elegant white with classic ripe apple and lemon notes on the palate, with subtle oaky influences that give great balance of flavour.

Australia: Semillon Chardonnay Captain's Selection **14.95**

Crisp and zesty with citrus and vanilla flavours.

Argentina: Pinot Grigio Argento **14.95**

Light and clean with ripe pineapple and peach flavours, notes of sweet spice and a lovely crisp finish.

New Zealand: Sauvignon Blanc Goldridge Marlborough **15.95**

This is a fantastic Sauvignon from the famous Marlborough region, with tropical fruits on the nose giving way to a ripe gooseberry and melon flavour – a must try!

France: Chablis La Sereine **23.95**

The grapes are grown in northern Burgundy by La Chablisienne were only the best are selected to produce this fabulous wine. It is bone dry with fresh citrus flavours and a long elegant finish – a classic!

Sparkling & Champagne

Italy: Spumante Moscato Spumante **13.95**

A semi sweet fizz with a fruity finish.

Spain: Cava Brut Faustino **16.95**

A fine example of quality Spanish bubbly with a fruity flavour.

France: Champagne Brut Imperial Moet & Chandon **47.95**

Simply the best selling Champagne in the World!

France: Champagne Special Cuvee Bollinger 1829 **58.95**

The Connoisseurs choice!



Bottle