

THE BIELDSIDE INN

DINNER MENU

MONDAY - SATURDAY

TO START

BREAD & OLIVES	4.50
<i>hand baked breads olives balsamic olive oil</i>	
HOMEMADE SOUPS OF THE DAY	4.50
<i>hand baked breads</i>	
THAI SPICED SALMON FISHCAKES	7.50
<i>sweet & sour carrot relish saffron mayo</i>	
CHICKPEA FALAFEL	6.50
<i>tahini bulgur, tomato & cucumber salad raita</i>	
HAGGIS & BLACK PUDDING BON BONS	7.00
<i>peppercorn sauce</i>	
ROOT VEGETABLE TARTE TATIN	6.50
<i>caramelised shallots beetroot crisps sherry vinaigrette</i>	
SALT & PEPPER CALAMARI	7.00
<i>curried aioli spring onion salad</i>	
CHICKEN, CHORIZO & HALLOUMI BRIQUATS	7.50
<i>chilli & tomato jam</i>	
ANTIPASTO PLATTER	8.00
<i>selection of cured meats hand baked breads olives artichoke hearts baby mozzarella gherkins</i>	

A TASTE OF THE BIELDSIDE INN

FOR TWO OR MORE TO SHARE

<i>Yakitori chicken haggis & black pudding bon bons peppercorn sauce salt & pepper calamari salmon & crab cakes chickpea falafel root vegetable tarte tatin sweet & sour carrot relish curried aioli</i>	9.95 PER HEAD
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CLASSICS

FISH & CHIPS	14.00
<i>Deeside Brewery LAF batter traditional mushy peas tartare sauce lemon choice of shoestring fries or rustic chips</i>	
BIELDSIDE BURGER	14.00
<i>cheese chilli & tomato jam toasted brioche burger bun lettuce red cabbage slaw gherkins choice of shoestring fries or rustic chips</i>	
ADDITIONS	1.00
<i>chilli con carne bacon crispy onions blue cheese</i>	
BIELDSIDE SCAMPI	19.00
<i>Scottish langoustine traditional mushy peas lemon tartare sauce rustic chips</i>	

ON THE SIDE

SHOESTRING FRIES	4.00	GARLIC CIABATTA	4.00
CREAMED POTATOES	4.00	HOUSE SALAD	3.50
RUSTIC CHIPS	4.00	ONION RINGS	3.50
PEA, HAM & MUSTARD CROQUETTES	4.00	SWEET POTATO FONDANT	3.50
ADDITIONAL SAUCE	2.00	PAK CHOI WITH LEMON & PINE NUTS	4.00

THE GRILL

All below steaks are supplied by Aberdeenshire butcher Donald Russell, established royal warrant holder; all their beef is traditionally matured on their premises for a minimum of 28 days.

200G CHUCK EYE	19.00	200G SIRLOIN	29.00
240G RIB EYE	27.00	220G FILLET	36.00

All steaks served with:

crisp shallots | sautéed wild mushrooms | choice of sauce | slow roast tomatoes | shoestring fries or rustic chips

SAUCES HOLLANDAISE | BLUE CHEESE | RED WINE JUS | LEMON & PARSLEY BUTTER | PEPPERCORN

MAINS

YAKITORI CHICKEN	14.00
<i>pak choi ginger chilli spring onion lime coriander pickled red cabbage black sesame</i>	
ROLLED ROAST PORK BELLY	16.50
<i>creamed potatoes green apple sauce savoy cabbage apple cider jus</i>	
CHICKEN, MUSHROOM & LEEK PIE	12.95
<i>wholegrain mustard & ham hock croquettes puff pastry lid</i>	
SUPER FOOD SALAD	10.50
<i>asparagus broccoli mixed nuts sweet potato quinoa roast beetroots spinach avocado wholegrain vinaigrette</i>	
FILLET OF SEA BASS	16.50
<i>cullen skink potato cake braised leeks spinach saffron & baby caper cream</i>	
BRAISED FEATHER BLADE RAGU	17.00
<i>rolled feather blade slow roast tomatoes sweet potato fondant roast vegetables sweet & sour, balsamic, tomato reduction</i>	
SPELT, BARLEY & SQUASH RISOTTO	12.95
<i>feta beetroot crisps rocket</i>	
SALMON FILLET	17.95
<i>asparagus crushed new potatoes hollandaise crisp shallots lemon & parsley butter</i>	

TO FINISH

RHUBARB & GINGER CRUMBLE	7.00
<i>crème anglaise gingernut crumb vanilla bean ice cream</i>	
CHOCOLATE BROWNIE	7.00
<i>chocolate soil salted caramel ice cream crème anglaise</i>	
BIELDSIDE INN'S STICKY TOFFEE PUDDING	7.00
<i>toffee sauce vanilla bean ice cream bourbon raisins</i>	
LEMON & RASPBERRY CHEESECAKE	7.00
<i>lemon sherbet raspberry granita</i>	
SCOTTISH CHEESE BOARD	8.50
<i>blue, brie, cheddar and goats cheese fruit chutney quince jelly cheese biscuits</i>	
SELECTION OF ICE CREAMS	4.95
<i>Choose 3 scoops of the following ice creams: raspberry ripple mint choc chip salted caramel vanilla bean chocolate strawberry</i>	

TEA & COFFEE

WHITE COFFEE 2.50 / BLACK COFFEE 2.20 / ESPRESSO 2.20 / CAPPUCCINO 2.60
LATTE 2.60 / HOT CHOCOLATE 2.60 / LOOSE LEAF TEA (ASK YOUR SERVER FOR SELECTION) 2.20



Our coffees are crafted using So... 's own house blend, and our teas are all loose leaf sourced from the excellent Wee Tea Company. soaberdeen.co.uk | weeteacompany.com