

THE BIELDSIDE INN

SUNDAY MENU

TO START

HOMEMADE SOUP OF THE DAY (GF) <i>hand baked breads</i>	4.50
THAI SPICED SALMON FISHCAKES <i>sweet & sour carrot relish saffron mayo</i>	7.50
CHICKPEA FALAFEL <i>tahini bulgur, tomato & cucumber salad raita</i>	6.50
SALT & PEPPER CALAMARI <i>curried aioli spring onion salad</i>	7.00
HAGGIS & BLACK PUDDING BON BONS <i>peppercorn sauce</i>	7.00
ROOT VEGETABLE TARTE TATIN <i>caramelised shallots beetroot crisps sherry vinaigrette</i>	6.50
CHICKEN, CHORIZO & HALLOUMI BRIOUATS <i>chilli & tomato jam</i>	7.50

SUNDAY ROAST

RUMP OF DONALD RUSSELL BEEF	14.50
GUEST ROAST	ASK SERVER

*All roasts served with:
duck fat roast new potatoes | skirlie | Yorkshire pudding | honey roast
root vegetables | cauliflower cheese | red wine jus*

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

CLASSICS

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

MAINS

SPELT, BARLEY & SQUASH RISOTTO	12.95
<i>feta beetroot crisps rocket</i>	
CHILLI BOWL	11.00
<i>white rice tortilla nachos cheese sour cream</i>	
FILLET OF SEA BASS	16.50
<i>cullen skink potato cake braised leeks spinach saffron & baby caper cream</i>	
YAKITORI CHICKEN	14.00
<i>pak choi ginger chilli spring onion lime coriander pickled red cabbage black sesame</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>	
SUPER FOOD SALAD	10.50
<i>asparagus broccoli mixed nuts sweet potato quinoa roast beetroots spinach avocado wholegrain vinaigrette</i>	
CHICKEN, MUSHROOM & LEEK PIE	12.95
<i>wholegrain mustard & ham hock croquettes puff pastry lid</i>	
MAC'N'CHEESE	9.95
<i>cheddar Mornay sauce toasted pine nuts sun blushed tomato brie</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

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