

GRILL & CARVERY MENU

APERITIFS

Gin & Tonic	from 4.90
French Martini Vodka, Chambord, pineapple juice, shaken and garnished with a raspberry	7.50
Long Island Iced Tea Vodka, gin, Bacardi, white tequila, Cointreau, sweet & sour mix and a dash of coke	7.50
Espresso Martini Vanilla vodka, coffee liqueur, shaken with a double shot of espresso, topped with a coffee bean	7.50
Prosecco Royale Crème de cassis topped with Prosecco	8.80

CARVERY MENU

2 COURSE CARVERY MAIN COURSE & DESSERT includes the salad bar – enjoy!	17.50
3 COURSE CARVERY Includes soup of the day, prawn cocktail Marie-rose or trio of melon from A La Carte Menu to start	SUPPLEMENT OF 3.50
KIDS (UPTO 12YEARS) 2 course Carvery meal, including ice cream for dessert and a soft drink	8.75

DEALS

2 COURSE STEAK/FISH DINNER 8oz rib-eye/panko breaded seabass + dessert + 2 drinks*	30.00
2 COURSE STEAK/FISH DINNER 8oz sirloin/monkfish tempura + dessert + 2 drinks*	32.00
2 COURSE STEAK DINNER 8oz fillet/14oz T-bone steak + dessert + 1 drink*	32.00
2 COURSE BURGER DINNER 8oz beef burger / chicken burger + dessert + 2drinks*	22.00

*soft drink, 175ml glass of house wine, house spirit & mixer, bottle of house beer

DESSERTS

Please help yourself from our large selection of delicious hot and cold desserts.	4.75
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FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform a member of the hospitality team

Thank You

v = vegetarian gf = gluten free

OPENING HOURS

Monday - Saturday 5pm-10pm | Sunday 12pm-9pm

Glynhill Hotel & Leisure Club

169 Paisley Road, Renfrew, PA4 8XB

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À LA CARTE MENU

STARTERS

Salad bar (please help yourself)	4.25
Today's soup with crusty roll	4.50
Provençale fish soup with croutons, cheese & rouille	6.00
Trio of melon, pineapple sorbet, red berry compote & peppermint syrup (v) (gf)	5.75
Chicken liver & Port pate with toasted French brioche, red onion marmalade & condiment	5.95
Prawn cocktail Marie-rose with buttered malted bread	6.50
Smoked salmon with toasted brioche & horseradish sauce	5.75
Peppered mackerel pate with mixed croutons and condiments	6.00
Lime and seaweed home cured salmon with cucumber Julienne & soya dressing	6.25

MAINS

FISH

(all served with triple cooked chips & tartar sauce, plus your choice of mushy peas or side salad)

Breaded scampi	11.25
Breaded haddock	12.25
Cod loin in saffron & seeded tempura	15.00
Panko breaded seabass fillet	19.50
Monkfish tail in saffron & seeded tempura	22.50
Steamed Scottish salmon, with Béarnaise sauce, steamed vegetables & boiled potatoes	16.00

COMFORT FOOD

Warm Cajun chicken breast, Italian salad & tzatziki dressing	11.00
Glynhill 8oz beef burger / breaded chicken burger with triple cooked chips, coleslaw & relish (add bacon 1.00 / cheese 1.00)	11.75
Home-made steak & vegetable pie with roast potatoes & vegetables	12.00
Penne pasta (bolognese / Neapolitan (v) / carbonara)	10.95
Pizza focaccia (Italian salami & red peppers / sun dried tomato margarita (v) / Hawaiian / Cajun pork & mixed olives)	10.75

GRILL ROOM STEAKS

(28 days aged Scottish beef, served with triple cooked chips, mixed salad, onion rings & Béarnaise sauce)

Rib-eye steak 8oz	19.50
Sirloin steak 8oz	25.50
Fillet steak 8oz	29.50
T-bone steak 14oz	30.50
Add scampi for Surf & Turf	3.00
Sauces (green peppercorn / bordelaise / mushroom cream / chasseur)	2.75

SIDES

Triple cooked chips / seasoned potato wedges / potatoes (roast, boiled, baked) / daily vegetables / onion rings	3.50
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A close-up photograph of a chef's hands carving a large, golden-brown roast on a wooden board. The roast is positioned on a metal tray. In the background, other roasts are visible on a similar tray. The scene is set in a professional kitchen with stainless steel surfaces and a dark background.

GLYNHILL HOTEL

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