

Meat Meats Fish Menu

STARTERS

Today's homemade soup and crusty roll	4.50
Provençale fish soup served with croutons, cheese & rouille	6.00
Trio of melon, pineapple sorbet, red berry compote & peppermint syrup (v)(gf)	5.75
Chicken liver & port pate served with toasted French brioche, red onion marmalade & condiments	5.95
Prawn cocktail Marie-rose served with buttered malted bread	6.50
Smoked salmon served 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 and soya dressing	6.25
Garlic, fetta & tomato bruschetta (v)	4.50

MAINS

Fish

Served with triple cooked chips, tartar sauce and mushy, garden peas or a side salad	
Breaded scampi	11.25
Breaded haddock	12.25
Cod loin in saffron and seeded tempura	15.00
Panko breaded seabass fillet	19.50
Monkfish and tiger prawns Madras pilau rice & traditional accompaniments	19.50
Steamed Scottish salmon, Béarnaise sauce, steamed vegetables and boiled potatoes	16.00
Seared seabass fillet, Caesar salad, chorizo, Italian capers, seeded parmesan crisp	18.50
Comfort Food	
Chef's dish of the day	
Warm Cajun chicken breast, Italian salad and tzatziki dressing	12.00
Glynhill 8oz burger / breaded chicken burger with triple cooked chips, coleslaw and relish (add bacon 1.00 / cheese 1.00)	11.75
The Glynhill steak pie served with roast potatoes and vegetables	12.00
Chilli con carne, baked potato, pitta bread, crème fraiche & cheese	11.25
Pizza focaccia (Italian salami and red peppers / Sundried tomato margarita / Hawaiian / Cajun pork and mixed olives)	10.75
Beef lasagne served with triple cooked chips	11.25
Scottish smoked salmon, chives & cheese omelette served with house salad and triple cooked chips	13.75
Chicken Madras, pilau rice & traditional accompaniments	11.00
Sizzling beef fajitas with traditional accompaniments	13.25

Scottish Meat from the Kitchen Grill

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

Rib-eye steak 8oz 21.00

Sirloin steak 8oz 25.50

Fillet steak 8oz 29.50

T-bone steak 14oz 30.50

Choice of sauce: green peppercorn, bordelaise, mushroom cream sauce 1.50

Add scampi for surf & turf 3.00

SIDES

3.50

Triple cooked chips
Seasoned potato wedges
Potatoes – roast, new, boiled or baked
Mixed green vegetables
Onion rings
House salad

DEALS

2 COURSE STEAK / FISH DINNER	30.00
8oz rib-eye or panko breaded seabass or monkfish and tiger prawns Madras + dessert of the day + 2 drinks*	
2 COURSE STEAK DINNER	32.00
8oz sirloin steak + dessert of the day + 2 drinks*	
2 COURSE STEAK DINNER	34.00
8oz fillet steak + dessert of the day + 1 drink*	
2 COURSE BURGER DINNER	22.00
8oz burger or chicken burger + dessert of the day + 2 drinks*	

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

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

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